

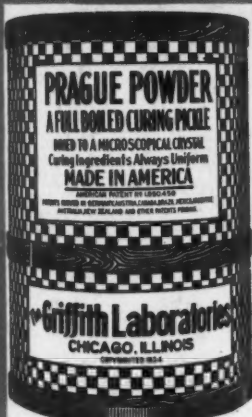
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 98

JUNE 11, 1938

Number 24



PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Complete your hams with "a Rich Ripe Flavor." This is produced by the "Pre-Prepared Prague Powder Pickle" in the artery system. The raw nitrates, sugar and raw nitrites are compounded, boiled and redried at a high heat. This *fusion heat* applied on the heated rolls form microscopical

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GRIFFITH'S "Short-Time Cure" is made possible by Immediate Pickle Contact in the Capillary System. The "BIG BOY PUMP" gives a gentle, yet positive, pressure and drives the rich, colorful

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AIR
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The answer to the long life and low operating cost of Buffalo Grinders lies in careful engineering, in the insistence on the finest quality of materials that has been a Buffalo policy for nearly three quarters of a century, and on a high standard of workmanship and manufacturing skill that comes from the policy of specializing in the production of sausage kitchen machines.

See a Buffalo Grinder in operation. Check its features—the heavy, silent chain drive, the oversized Timken thrust bearing back of the feed-screw, the patented drain flange between feed-screw and bearing, the rugged, sturdy construction. We think you'll agree that it's built to last a lifetime.

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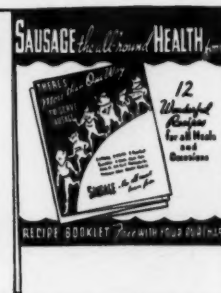
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Reg. U. S. Pat. Off.

WANT an idea for boosting sales of bologna? 39 leading meat packers assisted by "TEE-PAK" have just completed a Memorial Day campaign on prepared meats in 35,000 retail stores. Amazing increases in sales are reported. New retail outlets are being captured.



For instance, four of the leading Louisville packers joined together in putting this campaign into 2,500 retail stores and distributing 25,000 recipe folders. They report: "the drive started last week, and all the packers reported a large increase in the sale of No. 1 quality sausage items, and particularly on loaf items. The merchants liked the displays and co-operated readily in getting them up."

An Ohio sausage manufacturer writes: "We want to thank your company for the two ham and the sausage promotions, as we definitely feel a company of this size could not have done these jobs alone, but only with your assistance."

Campaign consists of 14 banners in 4 colors, and recipe folders for promoting new uses of prepared meats. The keynote is: *Sausage, the all-round health food, tops in important food values, such as protein, calories, phosphorus, vitamins and iron.* An amazingly low price is possible because of the "TEE-PAK" plan of combining the orders of many packers. Although art work and plates on this job cost \$1,500—you can buy dis-

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An effort will be made to organize a second printing in time for the 4th of July week-end. Mail coupon for samples and prices, without any obligation.

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The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER

Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat
Packers.

Published weekly at 407 So. Dearborn St.,
Chicago, Ill., by The National Provisioner,
Inc.

PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

★

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407 South Dearborn Street
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Yearly Subscription: U. S., \$3.00; Canada,
\$4.00; foreign countries, \$5.00. Single copies,
25 cents.

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Oct. 8, 1919, at the post office at Chicago,
Ill., under act of March 3, 1879.

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"THE NATIONAL PROVISIONER
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daily market transactions and
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Illustration to the right shows the machine with half of the roller chain guard removed so that the drive may be seen.

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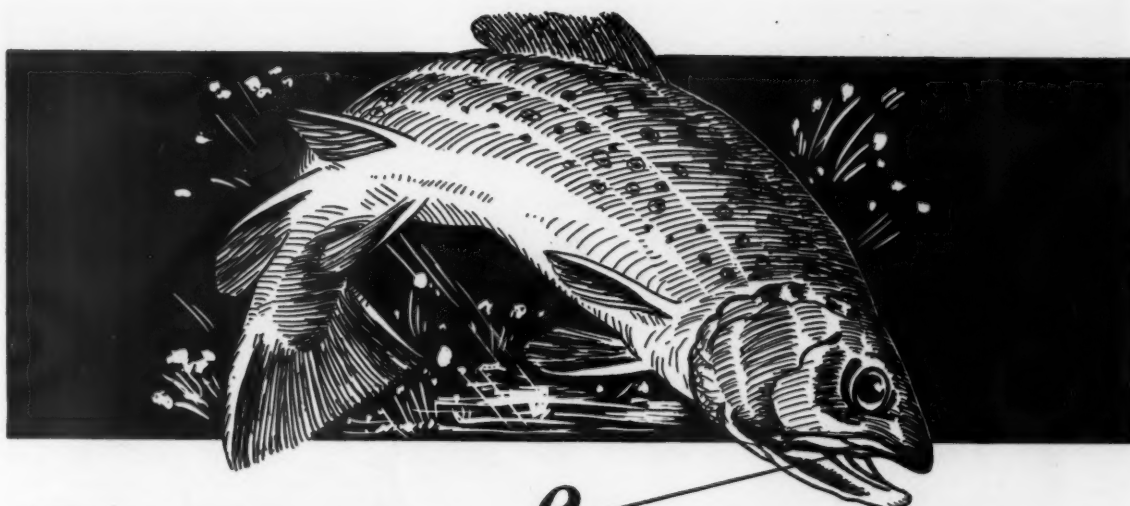
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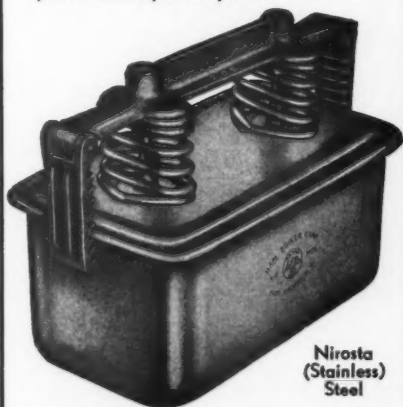
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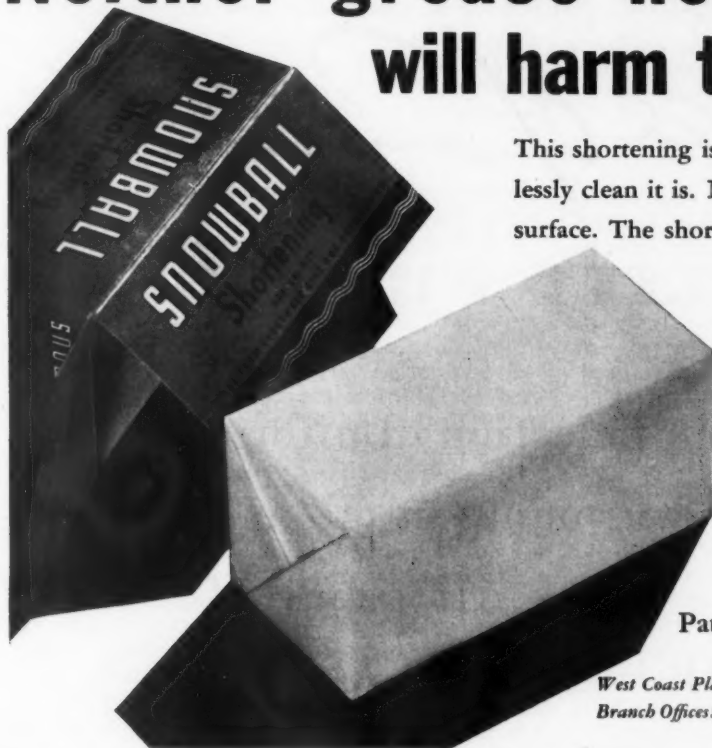
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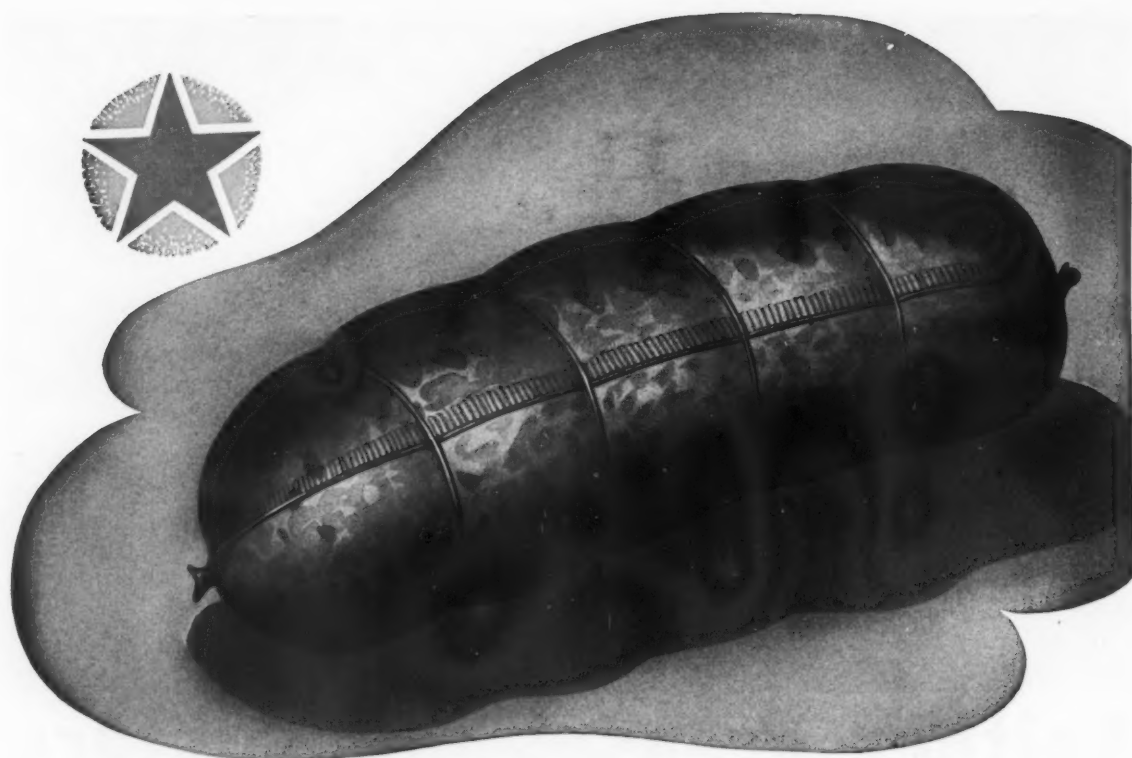
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THE NATIONAL PROVISIONER

JUNE 11, 1938

*The Magazine of the Meat
Packing and Allied Industries*

Changing Conditions Call for New Packer Thinking

TIMES have changed in the meat packing industry. Peaks and valleys in hog receipts are being leveled out. Heavy accumulations of product are less frequent. New curing methods have made possible the marketing of a large percentage of the hog carcass on practically a fresh basis. Dependence for profit on speculative effort is less and less reliable. A new era is at hand for the packer who keeps up to date.

Packers have gone through a long siege of starvation supplies of hogs, but apparently the upward trend in production finally has been reached.

More Meat Supplies

Quantity of meat manufactured in May, 1938, was considerably in excess of that produced in April, and well above that of May a year ago. Demand is good, and although prices are below those of last year, they are in line with consumer buying power to the extent that product moves into consumptive channels freely.

Hog slaughter during the first five months of 1938 was some 400,000 head larger than in the like period of 1937, while cattle slaughter for the period was approximately 72,000 head less. Lamb slaughter was larger and calf slaughter less. Cattle, hogs and sheep all averaged heavier in weight, which in itself accounted for considerable increases in meat tonnage produced.

During the first half of 1937 business conditions were relatively good, employment was broad and buying power fairly strong. Prices of all livestock and meats were much higher than at the present time. The upward trend continued throughout the summer and early fall months, until the top on fancy meats was so high that buying of all kinds of meat

dropped off, resulting in declines in inventory values and smaller earnings than had been anticipated.

This year the picture has been different. Bulk of the winter hog run was received by March 1. Receipts during March and April dropped off, while May showed

a normal seasonal upturn and prices were in line.

In spite of considerably increased hog runs in May this year, the price of hogs increased, which was the reverse of expectations of both the federal government and many trade interests. Thus far June receipts are running ahead of those of June a year ago, but whether the volume will be sufficient to influence the price trend remains to be seen.

Other factors which would appear to have an adverse influence on hog prices were the larger supply of beef and lamb produced during the month and reported decline in employment. But notwithstanding these three important influences, prices of both live hogs and pork products increased. This may be attributable in part to low stocks of all pork meats, beef and other materials stored for use in manufactured meats. Packers who turned their current production over rapidly had no alternative but to draw on these limited stocks to meet demand, thus creating a generally bullish situation.

Hog Cutting Losses

Recently packers have cut their hogs at small loss or at an actual profit. Unfortunately, this situation did not continue for long, as hog prices rose more rapidly than product values, while operating costs continue high.

In spite of all that has been said in the industry over a period of years, packers continue to buy their hogs at prices higher than their cut-out values, trusting to improved trade demand, appreciation in storage, or some other cause to bring desirable results.

This method of operation grows out of an attitude of mind which is a hang-over from the days of heavy winter hog runs, when large volume of

product was stored, and moved into consumption months later when hog runs were not sufficient to meet trade demands.

Habits of the Old Days

In those days hams were given a long cure—from 60 to 90 days—and then back-packed if they could not be moved satisfactorily. Other pickled and dry salt cuts were moved into trade channels on a somewhat similar basis, and often at a price sufficient to cover their original cost, carrying charges and a nominal profit. At the same time the packer could protect himself against sharp fluctuations in receipts of live hogs. In spite of the element of uncertainty involved, this method of operation proved profitable more frequently than it turned out to be unprofitable.

Today it is different. Farmers now plan their hog production on more of a year-round basis, and packers have had to adjust their operations accord-

ingly. With the present practice of moving product out quickly, made possible through new methods of curing hams and picnics—processes which have met ready trade acceptance—nearly 75 per cent of the hog carcass now moves on practically a fresh basis, or within 15 to 20 days of time of slaughter.

New Trends Mean New Thinking

So old methods are no longer reliable for the packer who wants to be reasonably sure of a profit, provided he has a reasonably good volume of raw material. Neither is the new quick turn-over method reliable, unless the product of every hog purchased is started on its way through the plant without loss, and with at least a small profit.

Under this new method of operation, therefore, *the sooner packers get rid of the idea that they can cut hogs at a loss of up to a dollar a head, and overcome this in processing, the better it will be for industry earnings.*

Meat Production, Consumption Trends

MEAT production in the United States since 1900—with the exception of the past few years, when drought and regulation made such serious inroads—has been fairly stationary, but per capita production has declined rapidly, because the human population has increased while the meat animal population has shown little change.

There has, however, been a change in the kind of meat produced. During the years from 1899 to 1916 beef constituted a larger percentage of total meat than in the years 1917 to 1934 inclusive. Beginning with 1917 veal production continued the fluctuating trend upward shown from the beginning of the century, until in 1937 production at 1,081,000,000 lbs. was the highest of record.

Much the same is true of lamb and mutton, which reached its maximum production of 886,000,000 lbs. in 1932, and in succeeding years was not far from that figure.

Up to 1915 pork production was under 7,000,000,000 lbs. annually. From 1915 to 1934, inclusive, the amount of pork produced exceeded 7 billion pounds in five different years; in 11 different years it exceeded 8 billion pounds and in four years 9 billion pounds. Maximum pork production was in 1923, when 9,483,000,000 lbs. was produced.

Per Capita Consumption

Thus production in the more recent years has ranged between 17 and 18 billion pounds annually, but because of the increase in human population in that period the amount of meat con-

MEATS AND LARD										
Estimated total production and per capita consumption in the U. S., 1899-1937*										
	Production					Per capita consumption				
	Beef, Mill. lbs.	Veal, Mill. lbs.	Lamb and mutton, Mill. lbs.	Pork (excl. lard), Mill. lbs.	Lard, Mill. lbs.	Beef, lbs.	Veal, lbs.	Lamb and mutton, lbs.	Pork (excl. lard), lbs.	Total meats, lbs.
1899	5,522	387	457	6,310	1,657	67.6	5.2	6.5	71.8	151.1
1900	5,628	397	493	6,329	1,632	67.4	5.2	6.5	71.9	151.0
1901	5,814	422	548	6,357	1,630	68.1	5.4	7.0	70.6	151.1
1902	5,649	476	564	5,936	1,477	65.4	6.0	7.1	66.6	145.1
1903	6,240	492	563	6,067	1,513	70.9	6.1	6.9	67.9	151.8
1904	6,176	491	538	6,397	1,622	69.6	6.0	6.5	70.3	152.4
1905	6,504	556	530	6,629	1,725	71.4	6.6	6.3	70.6	154.9
1906	6,537	598	543	6,703	1,718	71.1	7.0	6.3	70.7	155.1
1907	6,544	626	553	7,059	1,772	70.3	7.2	6.3	73.7	157.5
1908	6,662	637	559	7,535	1,891	71.9	7.2	6.2	77.4	162.7
1909	6,915	680	608	6,357	1,612	74.1	7.3	6.7	66.9	155.0
1910	6,647	687	597	6,087	1,538	70.6	7.2	6.4	62.4	146.0
1911	6,549	666	603	6,961	1,728	68.7	7.1	7.4	69.2	152.4
1912	6,284	662	735	6,822	1,639	64.8	7.0	7.7	66.8	146.3
1913	6,182	608	700	6,979	1,633	63.8	6.3	7.3	67.4	144.8
1914	6,017	569	663	6,824	1,535	62.8	5.8	7.2	65.9	141.7
1915	6,075	590	605	7,016	1,669	57.4	6.0	6.2	67.3	136.9
1916	6,460	655	585	8,207	1,685	59.9	6.5	5.9	69.8	142.1
1917	7,239	744	463	7,055	1,436	65.5	7.3	4.5	59.6	136.9
1918	7,726	780	506	8,349	1,881	69.2	7.4	4.8	61.6	143.0
1919	6,756	810	500	8,477	1,904	61.7	7.8	5.7	63.9	139.1
1920	6,806	842	538	7,648	1,943	59.2	8.0	5.4	63.5	136.1
1921	6,022	820	639	7,697	2,062	55.7	7.6	6.1	65.0	134.4
1922	6,588	832	553	8,145	2,283	59.2	7.8	5.1	65.9	138.0
1923	6,721	916	588	9,483	2,692	59.8	8.2	5.3	74.5	147.8
1924	6,877	972	597	9,149	2,635	59.9	8.6	5.3	74.7	148.5
1925	6,878	989	602	8,128	2,133	59.9	8.6	5.2	67.3	141.0
1926	7,089	955	637	7,966	2,185	60.6	8.2	5.5	64.6	138.9
1927	6,395	867	628	8,480	2,240	54.7	7.4	5.3	68.2	135.6
1928	5,771	769	663	9,041	2,432	48.8	6.5	5.5	71.3	132.1
1929	5,871	761	681	8,833	2,435	49.5	6.3	5.6	69.8	131.2
1930	5,907	789	821	8,479	2,201	48.7	6.4	6.7	67.0	128.7
1931	5,990	817	885	8,734	2,279	48.3	6.6	7.1	68.3	130.3
1932	5,760	814	886	8,915	2,351	46.3	6.5	7.1	70.6	130.5
1933	6,402	881	843	9,124	2,446	51.0	7.0	6.7	69.9	134.6
1934	7,020	1,052	786	9,342	2,072	55.3	8.3	6.2	63.8	133.5
1935	6,592	1,007	868	9,953	1,267	52.9	7.9	6.8	48.5	116.1
1936	7,438	1,078	843	7,535	1,673	58.3	8.4	6.5	55.4	128.6
1937	6,759	1,081	846	6,886	1,434	54.3	8.4	6.6	55.1	124.3

*Excludes meats from animals slaughtered on government account in 1934 and 1935.
(Estimated by U. S. Bureau of Agricultural Economics.)

sumed per capita began declining in 1910. From 1899 to 1910 per capita consumption annually ranged between a low of 146.6 lbs. in 1910 to a high of 162.7 lbs. in 1908. In ten of the twelve years from 1899 to 1910, inclusive, per capita consumption was above 150 lbs. annually.

In 1910 to 1915, inclusive, consumption ranged from a low of 136.9 lbs. in 1915 to a high of 152.4 lbs. in 1911, but only once in the period did consumption rise above 147 lbs. per capita. From this period up to and including 1937, per capita consumption fell below

(Continued on page 17)

Cooler Repainting Quickly Returns Investment

Problems of Repainting Are Simplified Through Modern Refrigeration Installation



HOW much do packers know about the right way to paint coolers?

A good job of painting can be done in meat coolers—as in most other departments of the meat packing plant—providing surfaces are properly prepared and paints suitable for the particular conditions are used. Here also the investment is returned quickly in reducing building deterioration, and in better light reflection and consequent saving in cost of electric current.

Modern methods of refrigeration and air conditioning now being adopted generally in meat plants have simplified cooler painting problems by maintaining dry walls and ceilings.

Dry Walls and Ceilings

With older types of refrigeration wet walls and ceilings were the rule, and long drying was necessary before a coat of paint could be applied. This involved

PAINT FOR ALL SURFACES

Cooler walls to be painted are usually plaster or mastic. Satisfactory products are available for preparing and painting both of these surfaces.

shutting down coolers—an expense few packers felt they could afford.

In the modern cooler the drying of surfaces before painting usually is not required. If some moisture is present on walls and ceiling it can be quickly removed, as a rule, by shutting off the refrigeration and operating the cooling unit for a comparatively short period to get rid of the moisture.

Cooler walls requiring painting are either plaster or mastic. New or damp plaster, concrete and cement walls and ceilings always contain a greater or less amount of free lime. This reacts on paint, burning it out in spots and

resulting in a general disintegration.

Neutralizing the free alkali on the surface, therefore, is essential for a satisfactory paint job. This may be done by washing walls and ceiling with a solution made in the proportion of 3 lbs. of zinc sulphate dissolved in 1 gal. of warm water. This solution should be applied liberally to surfaces, using care to see that every part is covered.

Crystallization Removed

After ample time has been allowed for walls and ceiling to dry, crystallization on the surface should be thoroughly removed by brisk brushing. The surfaces may then be treated as described further along in this article, with the assurance there will be no serious reaction from the alkali.

All new plastered walls and ceilings should also “age” from 30 to 60 days previous to painting. Unless this is done there is the possibility of later trouble, due to moisture bringing active alkali to the surface, with consequent blistering, peeling and other paint troubles.

Success of a paint job will depend quite as much on the manner in which surfaces are prepared previous to painting as on the kind of paint used and the manner in which it is applied. Careful preparation of walls and ceilings in coolers for painting, therefore, cannot be too strongly emphasized. It must not be slighted if satisfactory results are to be expected.

Priming Walls and Ceiling

Plastered walls are more or less porous. It is necessary, therefore, to prime them before applying the paint. One coat of a smooth, even film of primer usually is sufficient. It should be permitted to dry thoroughly before the first finish coat is applied.

Many paint manufacturers produce primers suitable for use on new walls of plaster, concrete and cement, and some packers follow the practice of permitting the manufacturer from whom the paint is purchased to specify the primer to use, believing the most satisfactory results are obtained in this manner. However, most primers for plaster and cement will be satisfactory on cooler walls and ceilings.

Primer may be applied with a brush or by spraying. In either case care should be taken to cover all surfaces and obtain an even film. If it is required to thin the primer for spraying, the manu-



WHITE COOLER SURFACES POPULAR

White paint is generally applied in sales coolers where good appearance and lighting are desirable. Packinghouse white stands up well in both chill rooms and coolers as well as in some other departments of the meat packing and sausage manufacturing plant and makes a good finish coat for walls and ceilings.

manufacturer's directions should always be followed.

"Packinghouse white" is generally used in the meat packing industry as a finish coat for cooler walls and ceilings. "Packinghouse white" is the general term given to this particular product. It is manufactured by a number of companies under various brand names, and no doubt varies considerably in its composition, as it does in "standing up" qualities.

It is recommended, therefore, that packers who have not made tests on the various brands of packinghouse white, or who have not learned from experience those brands most suitable for the particular conditions under which it is to be used, purchase only from reputable paint manufacturers. Cheap paint is costly.

To rely on the advice of a paint retailer seldom is satisfactory, as he often is not competent to make intelligent recommendations on the particular paint to use in any meat plant department.

Get the Right Advice

This is not because he is unfamiliar with his products, but for the reason that he does not know meat plant conditions and how the various kinds of paint react to them. Nor do all paint manufacturers have the specialized knowledge of packinghouse conditions required to produce efficient products to meet the special needs.

On the other hand, there are paint manufacturers who have made studies in the packinghouse and who have developed products for most conditions. These are always glad to aid a packer to select the most efficient paint for any job, and to furnish him with specifications for preparing surfaces and applying the paint. Whenever a packer is in doubt as to the proper paint to use in any location, he will avoid disappoint-

ment and financial loss by consulting such firms.

One paint manufacturer describes packinghouse white as follows: "This product contains a pigment which does not darken in the presence of hydrogen sulphide fumes. The vehicle is a specially selected, pale resin solution. This combination dries to an eggshell finish, offering a surface which affords good light diffusion and is sufficiently highly pigmented to reduce dirt pick-up.

"Such a formula is selected because of its minimum after-yellowing, and the fact that it is least affected by the moisture conditions which are so prevalent in coolers where paint is applied.

"It is recognized that it is impossible to paint satisfactorily over a wet surface, and for that reason the paint manufacturer recommends that the surface be dry. However, under conditions often existing in coolers, etc., it is next

to impossible to thoroughly dry the surface. This product is least affected by the moisture impossible to eliminate prior to painting. Spreading capacity 350 sq. ft. per gallon, one coat."

Cooler walls and ceilings should receive two coats of packinghouse white. This may be applied by spraying or brushing. All parts should be well covered, but heavy application should be avoided to eliminate sagging or dripping. After first coat has been applied it should be permitted to dry overnight before the second coat is added. If spraying is done, it may be necessary to thin the paint. Again the manufacturer's directions should be followed.

Painting Mastic Walls

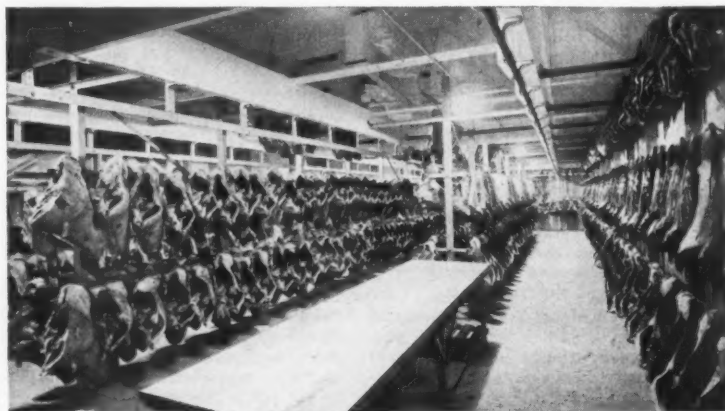
Mastic cooler walls are prepared for painting by sealing with a mastic sealer. This is necessary because mastic is soluble in paint vehicles and, therefore, if a white or light colored paint is applied stains will result. In order to prevent this it is necessary to use a sealer, which prevents the solvents in the finish coat from dissolving the mastic beneath.

Mastic sealers consist of a special vehicle to which aluminum powder is added, usually in the proportion of 2½ lbs. of aluminum powder per gallon of vehicle. When the primer is applied the aluminum powder floats to the surface, and a metallic film results which prevents the paint coats from dissolving the mastic. Vehicle usually is selected so that the minimum amount of asphalt will be dissolved, thus preventing paint coats from picking up asphalt.

The sealer may be applied by either brushing or spraying. All surfaces should be covered, and the sealer should be thoroughly dry before the paint coats are applied. Finish coats may be a good grade of packinghouse white.

In sales coolers where good appearance is an important factor a dado in a

(Continued on page 23)



DRY SURFACES REQUIRED FOR GOOD PAINT JOB

Paint will not stand up well when applied over a damp surface. If cooler walls and ceilings are damp they should be dried out before being painted. Dampness in coolers is not as troublesome as it was before the general adoption of air conditioning.

A page for the

PACKER SALESMAN

Notes of the Road

Gleanings from a Packer Salesman's Notebook

OVERCOMING DIFFICULTIES

When general business conditions are unfavorable, the weather blistering hot or freezing cold; when the consumer is on a buying strike or retailers are buying carefully and cautiously, fearing a drop in market prices; when a blizzard is blowing and roads are blocked—it helps to smooth the way for the packer salesman if he remembers the situation is just as bad for his competitors as it is for him.

Everyone of us, at times, is tempted to give up for the day when only half our calls are made. Then is the time to bear in mind that the conditions responsible also affect the fellows working for other meat plants. And if their



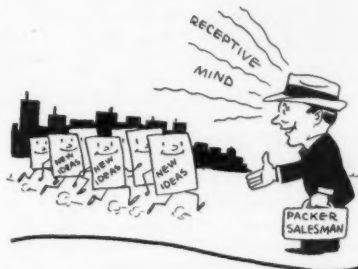
action is retarded and their enthusiasm lowered then is the time to take advantage of the situation instead of laying down on the job.

Most of us get a lot of joy and satisfaction out of selling. If we didn't we probably would be doing something else to earn a living. Carrying on efficiently under difficulties is not only a part of the job, but frequently the effort that brings the most lasting and gratifying results.

SERVING OR SELLING

One of my weaknesses—one I find very difficult to overcome—is conducting sales solicitations on a basis that over-emphasizes the fact that I am trying to SELL something.

The packer salesman must sell and the retailer must buy. But, after all, the fundamental fact for the salesman to keep in mind, it seems to me, is that he is offering the retailer something he can pass on to customers at a profit. To offer the retailer a product he can use and to make him want it because it is of value to him is the height of good salesmanship, I believe.



A Mid-western packer sales manager recently put this thought in another way in a letter to his salesmen. "When you have some service to offer your customer," he said, "or can show him how our products will help him to solve his problem, he will feel like buying, and he will buy. When you have made him feel he has bought something, he will stay sold. When you sell him something your competitor gets a break."

The important attitude of mind for the salesman to develop, it seems to me, is that when a call is made it is with the idea of aiding the retailer to make the most out of his business, rather than asking him for something or taking something away from him.

TIMING ACTION

Most of us spend when our income is high and save when it is low. We work harder when business is difficult to get and slow up when it comes easy. We are always anxious to get to the customer easy to sell, but hesitate to solicit the dealer who prefers to buy a competitor's brands.

Are these actions a question of doing the right thing at the wrong time or the wrong thing at the right time? The question is debatable, of course. How we answer it, however, is of considerable importance to us and to our firms.

SELLING BY FORMULA

I have known many packer salesmen who tried to reduce meat selling to a formula. It may work temporarily, but like a system for beating the races, it is bound to fail ultimately.

Much can be learned from the other fellow, but after all one must develop his own technique. Studying another salesman's methods has its good points, if one knows what to accept and reject, and how to apply the other fellow's experience to one's own situations and personality. One thing is certain—very few can successfully copy another man's personality.

UNPLEASANT SITUATIONS

It is quite generally conceded that to hold friendships and customers the packer salesman must put up with many conditions and situations not to his liking. We try to meet these situations by being genially diplomatic, rather than to run the risk of becoming disliked by protesting.

But I sometimes wonder if, after all, we take the really constructive course by sparing the other fellow's feeling as long as we can. Under such conditions a blow-up is bound to come sometime, and when it does it generally causes a breach between salesman and customer that never can be completely repaired.



Many of the really unpleasant episodes that occur in the life of the packer salesman might be avoided, I believe, if we were a little less diplomatic and did not go out of our way to be pleasantly dishonest. If we would meet unpleasant conditions truthfully when they arise, we might improve the situation a lot.

FIRST ON THE STREET

An hour in the morning is more profitable than two hours in the rush of the afternoon. Retailers are more receptive then.

*Speed
up Sales*

SALESPACK IN

Genuine Safedge Tumblers



WITH

APPLIED

Color
DESIGNS

Discover the magic of packing in Genuine Safedge Tumblers. Their smartness and re-use value do the trick. Sales jump immediately. Ideal for chipped beef, sandwich spreads, bacon, mayonnaise, Canadian bacon and many other products. Speed up sales now. Get in touch with Owens-Illinois Glass Company, Toledo, Ohio.

OWENS-ILLINOIS
SALESPACKAGES

Meat Inspection

Federal Officials Discuss Problems at Chicago

OFFICIALS of the meat inspection service of the U. S. Department of Agriculture held a conference in Chicago on June 6 and 7, to discuss administrative, veterinary and other procedures to develop further uniformity and efficiency in the federal meat inspection service as conducted throughout the United States. The meeting was presided over by Dr. E. C. Joss, chief of the Meat Inspection Division, U. S. Bureau of Animal Industry.



DR. J. R. MOHLER

Dr. John R. Mohler, chief of the Bureau, gave the keynote address; Dr. G. E. Totten talked on the "Administration of Meat Inspection;" and J. R. Cohran, business manager of the Bureau, discussed the "business administration" of meat inspection. Dr. H. W. Schoening, chief, pathological division, talked on the "relationship of the laboratories of the pathological division to the meat inspection service with special reference to specific disease problems;" and Dr. Benjamin Schwartz, in charge of the Bureau's studies on animal parasites, spoke on "zoological problems relative to meat inspection."

Dr. Robert H. Kerr, head of the meat inspection laboratories, talked on the function of the laboratories in the inspection service. Other talks included a discussion of points to be observed in conducting ante-mortem and post-mortem inspection; improved kinds and types of equipment; enforcement of meat inspection regulation 27 (relating to imported meat); re-inspection of canned meat foods; labels, and other matters having to do with inspection administration. An added feature of the program was an exhibit of charts, showing construction of equipment used in meat inspection operations, also specimens of diseased tissues.

FOOD VOLUME HOLDS UP

Members of the Associated Grocery Manufacturers of America were told that volume in their industry had held up fairly well in the first five months of 1938, by Paul S. Willis, association president, at a recent meeting at Hot Springs, Va. Profits had been curtailed,

he pointed out, by rising costs and taxes.

Distribution trends were discussed and an increase in operating efficiency of the independent dealer was reported. Super market development was given attention and this type of store was defined as a large departmentalized food outlet using mass displays and doing a volume of at least \$4,000 a week. Super markets were reported to be doing about 8.7 per cent of the \$10,000,000,000 annual food and grocery volume.

Many of the manufacturers reported that they were making contracts under state fair trade laws, although experimentally. An analysis of use of premiums in recent years brought out the fact that more than half of these offers were made by manufacturers of food and grocery products.

WAGES-HOURS COMPROMISE

Senate and House conferees on the wages and hours bill have tentatively agreed on a maximum work week of 44 hours, to be reduced to 42 hours for the second year and to 40 hours thereafter, and wage minimum of 25 cents.

Minimum wage would be raised to 30 cents per hour for the second year and might be increased to 40 cents an hour at any time thereafter, but would have to be raised to the 40-cent level at the end of seven years except where economically impossible or likely to cause unemployment.

Boards, to be composed of representatives of employers, employees and the public, would examine conditions in individual industries to determine minimum wages to be paid after the 30-cent level was reached and would be charged with raising the minimum to 40 cents as rapidly as possible. While the compromise provides no differentials for geographical sections, boards would consider several factors, including cost of living, in determining wage minimums.

Administration of the compromise proposal would be under the Department of Labor through an administrator appointed by the President and confirmed by the Senate. Decisions of the administrator would be final except for appeals to the courts. He would appoint the industrial wage-setting boards which would be set up in two years. These boards would be selected on a "voluntary" basis as far as possible.

DAIRY PRODUCTS DRIVE

A nation-wide drive to move vast quantities of surplus dairy products into consumption during the next month was started on June 9. Participants in the drive include more than 200,000 retail outlets, among which are 3,000 drug stores, 3,000 variety stores, nearly 40,000 grocery stores associated with the National Association of Food Chains, the Great Atlantic & Pacific Tea Co., and 153,000 independent grocery stores.

MEAT PRODUCTION

(Continued from page 12.)

140 lbs. in all but 5 years. Beginning with 1930, per capita consumption fell below 130 lbs. annually four times, and reached its lowest point at 116.1 lbs. in 1935. In 1937 it was 124.3 lbs., in 1930 and 1936 it was 128.7 lbs.

Shortening Cuts Lard Quota

Per capita consumption of lard reached its peak in 1923 and 1924, when 14.5 lbs. was consumed each year. Minimum annual consumption was in 1935, when the amount totaled only 9.6 lbs. In other years the amount fluctuated between a low of 10.5 lbs. in 1937 and a high of 14.3 lbs., with an average of around 12 lbs. Because of the rapid rise in popularity of other shortenings, made of mixed animal fats or of all vegetable fats, the per capita fat consumption remained more nearly constant than that for meat.

Exports of meat and lard played a fairly important part up to approximately 10 years ago, when tariffs, quotas and other barriers began to be used more frequently and importing countries sought to be more self-sufficient than they had been previously.

Broader Meat Consumption

There appears to be little reason why the per capita consumption of meat in the United States should not average at least 150 lbs. annually, with an addition 14 lbs. annually for lard.

This would call for broader meat animal production, better utilization of grains and roughage produced on American farms, larger incomes for American livestock producers, expansion of packing facilities and better utilization of those already in existence, improved merchandising practices and broad employment of labor, technological workers, white collar workers and others all along the meat packing line and in the industries from which meat packing must buy services.

On page 12 is estimate of total production of each kind of meat and of lard and the per capita consumption of each, with total consumption, during the 39 years 1899 to 1937, inclusive, as reported by the Bureau of Agricultural Economics of the U. S. Department of Agriculture.

MEAT CUTS COST OF LIVING

Lower meat prices contributed much to the decline in food costs and to the decrease in the cost of living in 32 larger cities of the United States during the three-month period ended March 15, according to the U. S. Department of Labor. The cost of living for families of wage earners and lower-salaried workers dropped 1.8 per cent during this period and food prices led the downward trend with a decline of 4.8 per cent, largely due to the fact that meat costs during the three months were considerably below December, 1937.

WALSH-HEALEY AMENDMENTS

Amendments broadening the Walsh-Healey government contract standards act were passed by the Senate this week. A similar bill is pending in the House. Under the amendments contractors who do business with the government amounting to \$2,000 or more would be required to observe wage and hour standards fixed by the Secretary of Labor. Sub-contractors who get \$500 or more for their work would also be required to observe the standards. Under the present law only firms whose government contracts amount to \$10,000 or more are required to agree to wage-hour and other standards.

EXPECT HIGHER EGG PRICES

Eggs are one of few farm commodities currently rising in price and U. S. Bureau of Agricultural Economics expects prices to rise seasonally during the next six months. Reduced production has lessened shipments to market and to cold storage plants. Supplies of eggs during the next six months are expected to be less than in 1937 and storage stocks are not accumulating as rapidly as formerly.

Chicken prices are expected to decline, however, as a larger hatch and smaller consumer income are price-depressing factors which must be taken into consideration.

OILSEED TAXES REDUCED

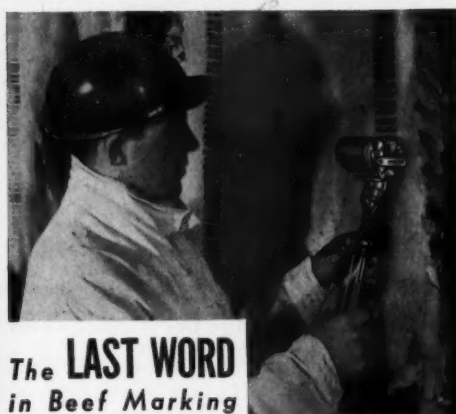
Excise taxes on various foreign oilseeds have been reduced in the revenue act of 1938, and further restrictions have been placed on the duty-free entry of whale oil. The excise tax on imported hemp seed has been reduced to 1.24 cents per lb.; on sesame seed 1.18 cents per lb., and on perilla seed to 1.38 cents per lb. Tax-free importation of rape seed oil will be permitted when it is denatured and used for manufacture of rubber substitutes or lubricating oil. Products of Guam and American Samoa have been exempted from coconut oil tax.

Reduction in taxes on oilseeds will bring the levies into line with those on foreign oils and will enable domestic firms to process seeds in competition with foreign organizations which have been exporting oil to the United States after processing the seed.

After June 30, 1939, whale oil not produced entirely by American vessels (killer boats as well as factory ships must be American) will not be admitted free of the excise tax.

FINANCIAL NOTES

Safeway Stores, Inc., has declared quarterly dividends of \$1.75, \$1.50 and \$1.25 on 7, 6 and 5 per cent preferred stock, all payable July 1 to shareholders of record on June 18.



The LAST WORD in Beef Marking Equipment

Here's the very latest thing in marking equipment for beef carcasses . . . the new Great Lakes Non-Electric NO-HEAT-REQUIRED Roller Brander. New Knife-edge marking die makes a clear, legible identifying mark that will neither smear nor blur. Roller dies are easily changed for various grades. EASY-TO-OPERATE. Equipped as illustrated with spade-type handle for branding on low hanging rail, or extension handle for branding on high rails.

Great Lakes NuBrown Ink gives an attractive, clean-cut mark, having the appearance of a burned brand. Write for details and price.

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Blvd.

Chicago, Illinois

Complete line of ink roller equipment for all meat products



"KNOWN *for* QUALITY"



This Select Brand of Cooked Ham is advertised as being "Known for Quality". You need only to look at the picture to see what a swell job of packaging SYLPHCASE K* Casing has done for the product. ¶ It is packed in a shiny, transparent SYLPHCASE K Casing—also "Known for Quality". This modern transparent artificial casing will display the fine texture of your hams and

other bulk pieces in an astonishingly attractive manner. Also hams keep better and longer in this casing, and the flavor is retained. ¶ Note how the printing stands out on the package—an excellent way of advertising your brand name. ¶ If you are not now using SYLPHCASE K Casings for your hams, shoulders and other whole meats, let us send you samples and prices at once.

SYLPHCASE K Casings Are Strictly Kosher

*Reg. U. S. Pat. Off.

Manufactured by

SYLVANIA INDUSTRIAL CORPORATION

Executive and Sales Offices: 122 E. 42nd Street, New York

Works: Fredericksburg, Va.

BRANCH OFFICES: ATLANTA, GA., 78 Marietta Street • BOSTON, MASS., 201 Devonshire St. • CHICAGO, ILL., 427 W. Randolph St. • DALLAS, TEX., 809 Santa Fe Bldg. • PHILA., PA., 260 South Broad Street • PACIFIC COAST: Blake, Moffitt & Towne • Offices and Warehouses in Principal Cities • CANADA: Victoria Paper and Twine Co., Ltd., Toronto and Montreal



PROCESSING POINTS *for the trade*

Square Bologna

An Eastern sausage manufacturer wants a formula for a good but less expensive bologna which can be made in square shape or otherwise formed. He writes:

Editor THE NATIONAL PROVISIONER:

Do you have a formula for a good bologna to sell at a moderate price? We want to shape this product and give it a special name.

At current prices the following formula is somewhat lower in cost than one calling for boneless bull meat or chucks and regular pork trimmings, and much below the cost of a formula calling for bull meat and better than regular trimmings. However, the lower original meat cost may be partially offset by higher yields obtainable through use of more expensive chucks, bull meat and trimmings.

The formula requested by the inquirer calls for the following meats:

- 32 lbs. cured pork cheeks
- 32 lbs. cured regular pork trimmings
- 36 lbs. cured beef trimmings

This is a coarse cut bologna but the same formula could be handled through the silent cutter satisfactorily. Cured pork cheeks and pork trimmings are ground separately through $\frac{3}{16}$ - or $\frac{1}{8}$ -in. plate. Beef trimmings are ground through $\frac{3}{16}$ -in. plate. Mix all meats in mixer for 4 to 5 minutes with following seasoning ingredients:

- 1 lb. salt
- $7\frac{1}{2}$ oz. white pepper
- $2\frac{1}{2}$ oz. cardamom
- $1\frac{1}{4}$ oz. allspice
- $2\frac{3}{4}$ oz. sage
- $6\frac{1}{2}$ oz. refined corn sugar (dextrose)
- 10 lbs. finely shaved ice

Popularity of any sausage product is dependent on full, well-balanced flavor. In order to achieve such "taste-appeal" regularly and conveniently, many sausage manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and have unvarying strength and flavor.

Stuff meat mixture in cap end beef hungs, beef bladders or corresponding artificial casings and hang product for 1 hour at room temperature. Smoke for $4\frac{1}{4}$ to 5 hours at 115 to 125 degs. F. Stuff in wire mold or square ham mold. If natural casings are used, puncture before cooking. Average weight of uncooked bologna should be from 9 to $9\frac{1}{2}$ lbs.

Cook product in ham mold for 3 hours 35 minutes at 165 degs. F. If wire mold is used, cooking time will depend on size

of product. Cool rapidly for 25 to 30 minutes and remove from mold. Dip in color solution and hang until dry; then replace in mold, recover, and hold in cooler for 12 hours.

Bologna is removed from mold at end of this period and washed in hot water. After drying, hang in cooler until shipped.

CHILI WITH BEANS

A meat packer in the Southeast has been making cased chili con carne with good sales results and now wants to put out a product containing beans. He writes:

Editor THE NATIONAL PROVISIONER:

Having been successful in making and merchandising an artificially-cased chili con carne, we should like to try manufacture of a product containing beans. Can you tell us the kind of beans used for this purpose and how they are handled?

Beans are frequently added to the chili mixture to make a product suitable

for a complete meal when heated in the home kitchen. Any good red beans may be used for this purpose—bayos, California, pinks, pinto or red kidney. They should be soaked and cooked until tender in water to which a few bacon rinds have been added. Up to 50 lbs. of beans may be used for each 100 lbs. of meat called for in the formula for chili con carne.

Cooked beans are put in the rendered beef fat previous to preparation of the chili. They are heated until moisture has been driven out and are then removed from the cooking kettle. Beans are added to the chili mixture just before completion of cooking. The chili-bean mixture may be stuffed in artificial casings in the same manner as regular chili con carne.

The U. S. Bureau of Animal Industry requires that chili con carne with beans made in inspected establishments shall contain not less than 25 per cent meat. The percentage of meat shall be computed upon the weight of fresh meat used in the product, according to the bureau's regulations.

The Causes of and Remedies for

SAUSAGE MOLD

Mold and discoloration are troubles that bother every sausage maker.

To eliminate spoilage, which may appear in one form or another, THE NATIONAL PROVISIONER offers its "22 Commandments for the Sausage Maker."

For a reprint of these commandments send the following coupon with 10 cents in stamps.

THE NATIONAL PROVISIONER:
407 So. Dearborn St., Chicago, Ill.

Please send me reprint on "22 Commandments for the Sausage Maker."

Name

Street

City

Enclosed find a 10c stamp.

TITER OF SHORTENING

An Eastern packer wants to know how to figure the titer of shortening containing two or three fats and oils of different titer. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to figure titer of a shortening containing two or more fats and oils having different solidifying points for their fatty acids?

Titer of a fat is the temperature at which its fatty acids solidify and is given in degrees Centigrade. Beef fats, in general, have a higher titer than hog fats while vegetable oils have somewhat lower titers.

Titer of a shortening can be determined by multiplying the percentage of each fat or oil used in the shortening formula by its individual titer and adding the results of these multiplications.

Thus, the titer for a winter shortening formula is determined in the following manner.

75 per cent cotton oil at 33 titer—	75×33	..24.75
15 per cent 43 titer edible tallow—	15×43	..6.45
10 per cent 50 titer oleo stearin—	10×50	..5.00

Titer of shortening.....36.20

Similarly, the titer of a summer shortening is found through the following calculation.

68 per cent cotton oil at 33 titer—	68×33	..22.44
21 per cent 50 titer oleo stearin—	21×50	..10.50
11 per cent lard at 37 titer—	11×37	..4.07

Titer of shortening.....37.01



DRY-ICE
TRADE MARK

as Transit Refrigerant

eliminates re-icing!

"DRY-ICE" stretches your refrigerating dollar by assuring perfect product at completion of haul; by saving salt cost in initial icing operation; by eliminating all re-icing stops in transit.

Specially designed bunkers—adaptable to individual requirements—accommodate enough "DRY-ICE" to protect pre-cooled meats for any length of packer haul. Car should first be iced in the ordinary way, with water ice, but using no salt. Then, varying

amounts of "DRY-ICE," depending upon refrigerating requirements, should be placed into the bunkers.

As "DRY-ICE" evaporates, the pure carbon dioxide gas thus set free benefits the bloom on the meat and preserves the meat color. "DRY-ICE" is dependable, economical and CLEAN . . . it vanishes without a trace! Check into the advantages of shipping with "DRY-ICE." Write today to any of the distributing stations listed below for complete information.

"DRY-ICE" Distributing Stations:

Akron, Ohio; Albany, N. Y.; Atlanta, Ga.; Austin, Minn.; Baltimore, Md.; Berkeley, Calif.; Bettendorf, Iowa; Binghamton, N. Y.; Birmingham, Ala.; Buffalo, N. Y.; Cambridge, Mass.; Chicago, Ill.; Cincinnati, Ohio; Cleveland, Ohio; Columbus, Ohio; Davenport, Iowa; Dayton, Ohio; Deepwater, N. Y.; Detroit, Mich.; Erie, Pa.; Harrisburg, Pa.; Huntington, W. Va.; Indianapolis, Ind.; Joplin, Mo.; Kansas City, Mo.; Los Angeles, Calif.; Louisville, Ky.; Milwaukee, Wisc.; Minneapolis, Minn.; Newark, N. J.; Newburgh, N. Y.; New Haven, Conn.; New Orleans, La.; New York, N. Y.; Niagara Falls, N. Y.; Omaha, Neb.; Peoria, Ill.; Philadelphia, Pa.; Pittsburgh, Pa.; Providence, R. I.; Reading, Pa.; Rochester, N. Y.; St. Louis, Mo.; Sacramento, Cal.; San Francisco, Cal.; San Diego, Cal.; Shreveport, La.; Sioux City, Iowa; Syracuse, N. Y.; Toledo, Ohio; Utica, N. Y.; Waterloo, Iowa; Wichita, Kansas; Wilkes Barre, Pa.

PURE CARBONIC

INCORPORATED

60 EAST 42nd STREET

NEW YORK, N. Y.

"DRY-ICE" THE MODERN REFRIGERANT FOR PACKING AND TRANSPORTATION OF MEATS

REFRIGERATION *and Air Conditioning*

Comfort Cooling

Simple Methods Care for Meat Plant Needs

EFFICIENCY of office and plant workers usually decreases considerably in hot weather. Either less work is done or the quality of results is not up to an established high standard. In either case the packer loses. Comfort air conditioning is the solution to the hot weather production slump.

Air conditioning offices, processing and manufacturing departments of the packinghouse and sausage manufacturing plant is a relatively simple matter. One source of cooling—the plant's refrigerating system—always is available. Whether it can be used depends on the excess refrigerating capacity available. If no refrigeration can be spared for comfort cooling, cold water from deep wells will serve just as well.

Unit coolers, frequently of the suspended type, are coming into wide use for cooling individual rooms. If a number of adjoining rooms are to be cooled, a unit cooler and a duct system frequently fits in most economically and satisfactorily. Brine, ammonia or cold water may be used in this equipment. In all cases, however, temperature of the refrigerant must be taken into consideration and cooling surfaces planned accordingly. Controls may be provided to maintain uniform temperatures at all seasons of the year.

Heating and Cooling Systems

A combination heating and cooling system has been installed in a number of packinghouse offices. Such equipment is quite simple in construction and operation, consisting merely of coils in a casing, a fan to move the air over the coils and ducts and grilles for distributing the air to the various rooms and returning it to the coils for recooling or reheating.

Fans and coils usually can be installed in an out-of-the-way location. Steam is used in the coils during the cold months and brine, ammonia or cold water during the summer period. Cold water, when available, is favored by many packers for comfort cooling. The important advantage of it is its low cost, the water being available for boiler feed or processing after passing through the cooling coils. There is no waste,

therefore, and cost of operating the cooling system is confined to power for pumping water and operating the air circulating fans.

The ease of using water for cooling makes possible comfortable working conditions in many locations about the plant. Crude, but nevertheless effective, systems made from automobile radiators and 10- or 12-in. desk fans are seen frequently in offices of foremen, master mechanics and other plant executives. Radiator usually is installed on a shelf and the fan placed to blow air through it.

Cold Air from Cooler

One objection to this and similar arrangements is that when relative humidity of the air is high and there is much condensation on the coils, water frequently is blown off and falls to the floor, creating an undesirable condition in the room. In using a simple air cooling set-up of this nature a drip pan connected to a drain pipe should be placed under the radiator or coil.

Rooms and offices adjoining plant coolers may be cooled by drawing air from the former. In an Indiana plant a duct was placed through the wall separating a cooler from the superin-

tendent's office, and an 8-in. desk fan installed in the cooler in a position to blow cold air through the duct. Here again condensation on the duct is troublesome at times.

Odors in a cooler may make a similar arrangement undesirable in some plants. In the packinghouse in question the cooler is air conditioned and objectionable odors are not present. The cooler is maintained at a temperature of approximately 38 degs. F. so that only a comparatively small amount of cold air is required to maintain the superintendent's office at a comfortable temperature.

LOCKER PLANT NOTES

Melvin Coates is erecting cold storage locker plant at Cathlamet, Wash.

National Ice and Cold Storage Co. is

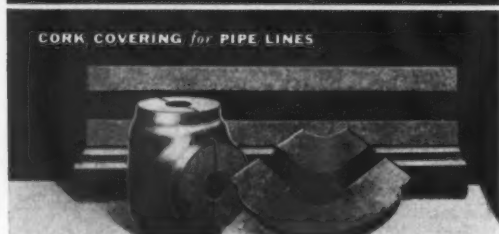
OFFICE EFFICIENCY RAISED

Solution of the hot weather production slump in offices and in processing and manufacturing departments of packinghouse and sausage manufacturing plants is found in air conditioning. (Photo Cincinnati Butchers Supply Corp., whose new offices are air conditioned.)





DOUBLE CHECK REFRIGERATION LOSSES *with NOVOID*



YOU CAN SAVE two ways when you insulate with Novoid. For this pure cork material provides dependable insulation for both cold rooms and cold lines.

In corkboard form, Novoid protects the walls, floors and ceilings of storage rooms, chillers, and freezers against heat penetration. It is light in weight, structurally strong, and available in a wide range of widths and thicknesses for quick and easy installation.

For insulating cold lines, Novoid Cork Covering is equally efficient. It is machined to fit pipes snugly and eliminate moisture-catching air pockets. And for added protection, it is moisture-proofed with an asphalt mastic coating.

For lower operating costs and more efficient control of temperatures, give your cold rooms and cold lines the money-saving protection of Novoid—nature's own insulation. Mail the coupon today for complete information. Cork Import Corporation, 330 West 42nd Street, New York City.

NOVOID CORK INSULATION

Send coupon for full details

Cork Import Corporation
330 West 42nd Street, New York City
Please send me complete details of Novoid
Corkboard and Novoid Cork Covering.

Name

Street

City and State

for **1 THIN DIME**
Per Day!

KOLD-HOLD

TRUCK REFRIGERATION

**WILL POSITIVELY INSURE YOU
AGAINST THE SPOILAGE, TRIMMING,
DISCOLORATION AND SLIMINESS
OF HOT WEATHER DELIVERIES**

KOLD-HOLD

Quick Action Freezing Units

are ideal for Locker Plant applications. They have an exceptionally high rate of thermal conductivity for quick freezing, or rapid cooling, as desired; and offer many advantages over ordinary coils or evaporators. Frost collects less rapidly on their smooth surfaces and may be quickly and easily removed with a stiff brush without shutting down the plant. May be used as shelves or suspended from the ceiling. Write for the complete facts.

**KOLD-HOLD MANUFACTURING CO.
LANSING, MICHIGAN**

**Temperature Control PLUS Humidity Control
Air Circulation PLUS Air Purity . . .**



CARRIER CORPORATION, SYRACUSE, N. Y.

Quick Change COMBINATION **U.S. SLICER**

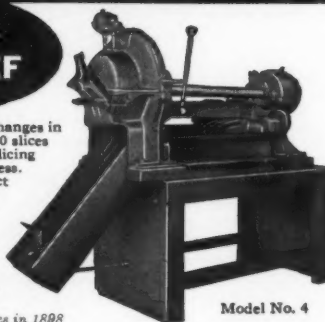
BACON — DRIED BEEF

Designed for small space. Changes in few moments from slicing 400 slices of Dried Beef per minute to slicing Bacon any desired thickness. Slices are stacked in perfect alignment, ready for wrapping.

Send for details about the Model No. 4 and the Heavy Duty Bacon Slicer.

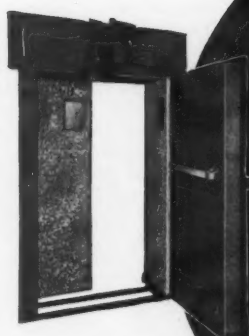
**U. S. SLICING MACHINE CO.
La Porte, Ind., U. S. A.**

Originators of Slicing Machines in 1898



Model No. 4

GUARD YOUR PROFITS



**Stevenson Vestibule
Door with Track Port**
for use at busiest doorways.

Does it pay to use obsolete, poor sealing doors when it costs so little to replace them with durable JAMISON-BUILT DOORS, equipped with quick-acting hardware and the new conforming live-rubber gasket?

Comparisons in actual use prove JAMISON-BUILT DOORS the best of investments.

Ask for Bulletin

JAMISON COLD STORAGE DOOR CO.
Jamison, Stevenson, & Victor Doors
HAGERSTOWN, MD., U.S.A.
Branches in principal cities



**Stevenson Super-
Freezer Door**
(overlap type) for rooms
requiring lowest
temperatures.

JAMISON- BUILT DOORS

providing locker storage facilities at its Santa Rosa, Cal., plant.

Marshall-Putnam Cooperative, Inc., plans to erect locker storage plant at Henry, Ill.

Lacon Business Men's Association, Lacon, Ill., is sponsoring formation of cold storage locker corporation and considerable stock has been sold.

M-Y Frozen Food Storage, Inc., will furnish locker storage service for district around Shelbyville, Ind.

Everybody's Market, Gooding, Ida., has installed a modern cold storage plant.

A 500-locker cold storage plant with 10-ton refrigeration system is being erected at Hoisington, Kan., by Henry G. Schulke.

Lake Park Commercial Club, Lake Park, Ia., is sponsoring installation of refrigerated locker plant.

pocketed inside to develop pressure.

This accident did not occur in a meat plant, but it is important for meat plant executives and workers to know about these things.

All persons working on jobs of this nature should be instructed never to apply heat to equipment used in connection with an ammonia system until the equipment has been completely aired out and a check has been made to ascertain that all ammonia has been removed.

COOLER REPAINTING

(Continued from page 14.)

darker color than the wall often is desired. A good grade of floor or deck enamel will be found satisfactory for this purpose. Before dado is applied walls should be prepared in the manner previously described.

With brine spray cooling units in general use, rails and hangers should be kept well painted to prevent deterioration from salt corrosion. As with cooler walls and ceilings, surface preparation of the metal is important if a paint job that will "stand up" is to be secured.

All loose and scaling paint, rust, scale and dirt should be removed by vigorous scraping and wire brushing. Grease and foreign matter can be removed by washing with an alkali solution. After cleaning, rails and hangers should be well rinsed and dried before the paint is brushed on.

A priming coat usually is applied to the metal before painting. Many packers prefer a primer containing lead chromate, because of its rust inhibitive characteristics. The vehicle may be a high grade spar varnish. Primers of this type stand up particularly well under the action of salt and moisture.

Any good grade of interior metal paint may be used over the priming coat. One packer has secured very good results with a product composed of high grade Gilsonite and other bituminous materials plasticized for flexibility. This type of paint, he says, possesses superior moisture, fume, alkali and acid resistance, and is particularly suitable for rails and hangers in coolers where moisture and brine corrosion are deteriorating factors.

Perhaps the greatest mistake the small packer can make is to entrust painting to inexperienced men for the purpose of keeping regular workers employed as much as possible. Permitting employees to get in more time by doing painting jobs may be appreciated by the workers, but the results are often not so satisfactory for the packer. It is as unreasonable to expect a ham boner to do a good painting job as it is to expect that a painter could efficiently bone hams.

If a packer wants to use regular plant employees for painting jobs they should be given specific instructions about how each job is to be done, or the work should be under the supervision of an experienced painter.

AMMONIA VALVE EXPLOSION

An accident which resulted fatally was caused by the bursting of a valve which had been removed from an ammonia line to be dismantled for inspection and cleaning. Force of the explosion blew off the bonnet plate, which struck the mechanic on the head and broke his neck. In this accident heat developed by a blow torch was concentrated on the 2-in. ammonia globe valve, which apparently had sufficient ammonia

STEAM POWER

Savings in the meat plant made possible by efficient equipment and operation

Steam for Rendering

HOW much steam is required for dry rendering?

This is a question frequently asked **THE NATIONAL PROVISIONER** by renderers.

It is not easily answered, because results seldom check in any two plants. Such information as is available, therefore, is not of a great deal of value for comparative purposes.

Any renderer who wants to know how much steam is required to render a batch of product should not be satisfied with results in some other plant, but should determine how much steam is needed for rendering various kinds of material *in his own plant*. This is the only information of any considerable value to him in determining his cost of production.

Calculating Steam

Finding the amount of steam used in the jacket of a dry melter during any given period is a simple matter. When a pound of water is evaporated a pound of steam results. When a pound of steam is condensed there is a pound of water.

To determine the quantity of steam used to render a batch of material, therefore, it is only necessary to know the weight of the condensate. This can be found by disconnecting discharge pipe from steam trap and catching and weighing condensate discharge. The result will be approximately accurate—at least, sufficiently so for all practical purposes.

Figures in Two Plants

Figures on steam consumption in two modern rendering plants were collected recently by **THE NATIONAL PROVISIONER**. In one plant average quantity of steam required to render a batch of 9,000 lbs. of fallen animals is 6,400 lbs.—.71 lb. of steam per pound of material. In the other plant—apparently equally as efficient in every respect as the first—average quantity of steam required to render a batch of 6,600 lbs. of fallen animals is 6,400 lbs.—.97 lb. of steam per pound of material.

This difference—.26 lb. of steam per pound of material—may be the result of equipment or methods, or both, but certainly is not due to the fact that one plant is exceptionally efficient and the other very inefficient. Perhaps an equal or greater difference in steam consumption per pound of material ren-

dered might be found in steam consumption figures from any other two plants.

This difference in steam consumption figures as between rendering plants may not be particularly important, but it does illustrate the danger in relying on outside rendering cost or production figures without at least carefully considering all influencing factors and conditions.

EFFICIENT COMBUSTION

Just as the proper mixture of air and gasoline is required for efficient and satisfactory operation of an automobile engine, so is a proper mixture of air at the right temperature and volatile gases from the coal required in the furnace for the most efficient use of the fuel.

The only satisfactory way to determine when coal is being burned with the least waste and loss is by the use of a CO₂ meter. Using information supplied by this instrument air supply, draft, thickness of fuel bed, etc., can be adjusted for most economical results—the production of 1,000 lbs. of steam with the least fuel.

Observation of the smokestack will give a rough indication of an under-supply of air to the fuel bed. An excess of dense black smoke is in all cases an indication of inefficiency. But an absence of smoke is not necessarily an indication of perfect combustion. When an excess of air is supplied to the furnace volatile matter will be consumed and smoke prevented, but when this is done an even higher loss may result than when insufficient air is supplied and smoke is produced.

TESTING FOR OIL

By W. F. Schaphorst, M. E.

Here is a kink worth knowing that was given to me by a former chief chemist, whose specialty was boiler waters and boiler water treatment.

My chemist friend informed me that there is a really good and surprisingly simple test for oil in boiler water. Just take an ordinary clean test tube, fill it to a depth of about 2 in. with the feed water you want to test and shake it in your hand for a few minutes with your thumb over the opening.

If at the end of the shaking period there is an accumulation of bubbles on the surface of the water you can be almost positive that there is oil, and plenty of it, in the water. If there are no bubbles, amount of oil in water is too little to cause harm.

GROUNDING EQUIPMENT

All electrical equipment—including generators, switchboxes, conduit, motors, etc.—in the meat packing plant should be carefully grounded to avoid trouble and risk of injury or death to an employee.

Ground connections should be made to permanent grounds, and these should be inspected at regular periods to make sure that an effective ground really exists. The fact that a low voltage is used in a meat plant does not obviate the need for grounding equipment, as some packers may believe. Even 110 volts may be dangerous under some conditions, in fact many people have been injured or killed from defective low-voltage installations.



STEAM CONSUMPTION OF DRY MELTERS

Quantity of steam required to render a pound of material varies, depending on a number of factors and conditions. The renderer who wants accurate cost figures, therefore, should determine steam consumption in his own plant.



Speed Reducers and Gearing



IXL has a dependable solution to every kind of speed reduction and gearing problem in the Packing Industry!

Ask our engineering department to consult with you. No obligation.

Write Today for Literature

FOOTE BROS.
GEAR & MACHINE CORPORATION

5297 S. Western Boulevard - Chicago, Illinois

WASHING HAMBAGS NOW EASY.... *the Oakite way*

Cleaning grease-soaked ham bags so they pass inspection is no longer the tough job you may think it is. With Oakite materials the greasiest bags can be quickly, thoroughly cleaned, at surprisingly little cost. Oakite-washed bags are clean . . . there's no need for any rewashing.

For further information, ask for our recent report on Meat Plant Cleaning. Contains information also on many other time-and-money-saving Oakite cleaning ideas. No obligation.

Manufactured only by
OAKITE PRODUCTS, INC., 20A Thames Street, New York, N. Y.
Branch Offices and Representatives in All Principal Cities of the U. S.

OAKITE
certified **CLEANING**

MATERIALS & METHODS FOR EVERY CLEANING REQUIREMENT

Week Ending June 11, 1938

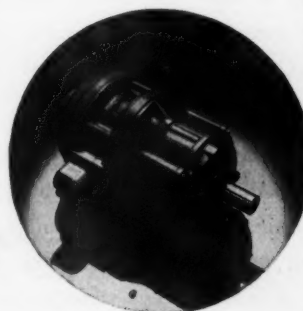
Space Saving!



USE G-E GEAR-MOTORS TO DRIVE LOW-SPEED MACHINES

WHERE space is at a premium, the General Electric gear-motor—a compact, dependable source of low-speed power—is especially desirable. Only slightly larger than a standard motor, it has high operating efficiency.

The G-E gear-motor consists of a normal-speed motor in combination with built-in planetary reduction gears and provides speeds between 600 and 6 rpm. Because of these gears, it operates quietly at all times. Moreover, it is easy to install and permits direct connection with your grinders, mixers, conveyors, pumps, and other low-speed machines.



Typical G-E gear-motor. Note compact construction and concentric output shaft

Use the coupon below to get further information about this space-saving unit. General Electric, Schenectady, New York.

GENERAL ELECTRIC

General Electric Company, Dept. 68-201, Schenectady, N.Y.

Please send me a copy of your free bulletin (GEA-1437C) which will give me complete and detailed information about G-E gear-motors.

NAME

COMPANY

ADDRESS 811-390

NEVERFAIL 3-DAY HAM CURE

**CINCHES
PROFITS**

"What d'you mean
foreign competition?
That's the best thing
ever happened to us!"



"Foreign hams are stealing the American market!" That's what packers were saying, not so long ago. Today many a packer considers the flood of foreign hams a blessing in disguise . . . because the imported product opened his eyes to the many advantages of NEVERFAIL-Cured hams!

These packers discovered that with the NEVERFAIL 3-Day Ham Cure they were able to produce hams so tender, juicy and savory, that they could meet and beat all competition—foreign or domestic. And they met competition on *price* as well as on quality. The reduction in cooler space required, smaller vat outlay expense, less working capital tied up, and better inventory control . . . all obtained through use of the NEVERFAIL 3-Day Ham Cure . . . meant lower production cost.

Whether you spray pump or artery pump, you'll do best to standardize on the NEVERFAIL 3-Day Ham Cure, which specifies 10% pickle added. NEVERFAIL always produces a ham of perfect texture with all the natural binding qualities of the meat retained . . . a ham that cuts smooth and clear. Our representative will gladly make a demonstration *in your own plant*. Write us!

Put Frankfurter Sales Ahead with Mayer's Special Frank Seasoning

Frankfurters can be no better than the seasoning with which they're made. Mayer's Special Seasoning is expertly blended from the world's choicest natural spices . . . and specially compounded to please the taste of people in your locality. Let us help you keep your profits up during the summer months. Write us!

"We LEAD . . . others must follow"

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto . . . Canadian Plant: Windsor, Ontario

Provisions and Lard

WEEKLY MARKET REVIEW

Lard

CHICAGO futures market had a steady undertone during the past week, although trading was more quiet, and values moved sharply upward on Thursday with strength in hogs, grains and cotton oil. Closing prices on Thursday were 17½ to 25 points above the preceding Friday.

Reports of satisfactory demand for product in cash trade and further fair export clearances helped to maintain values. Hedge pressure on lard was limited and there was more speculative interest at times. Both packinghouse trade and commission houses were on both sides of market. Strength in other commodities influenced the market.

Cash lard in tierces was quoted at 8.27½ bid on Thursday and loose lard at 7.67½ bid. Refined in tierces was 9½c.

(See page 37 for later markets.)

Demand was fair and the lard market steady at New York. Prime western was quoted at 8.65@8.75c; middle western, 8.65@8.75c; New York City in tierces, 8½@8¾c, tubs, 8½c; refined continent, 8½@8¾c; South America, 8½@8¾c; Brazil kegs, 8½@9c. Shortening in carlots was 10c and in smaller lots 10½c.

HOGS

Market at Chicago was stronger this week with the top going to \$9.10 on Thursday compared with \$8.90 on same day last week. Average price at Chicago during the week was around \$8.60. Hogs have been running heavier with average weight on two days this week around 270 lbs. and average for last week of 261 lbs. compared with 248 lbs. a year ago. Receipts at Western packing points last week totaled 235,000 head compared with 279,000 the previous week.

EXPORTS

North American lard exports for week ended June 4 totaled 2,722,000 lbs. and bacon and ham shipments amounted to 2,356,000 lbs. Spot lard was quoted at Liverpool at 46s and A. C. hams at 93s. April lard exports amounted to 15,508,000 lbs. and with domestic consumption of 59,000,000 lbs. about balanced production of 75,000,000 lbs.

CARLOT TRADE

There was active demand during the week at Chicago for green product of all descriptions and prices were generally higher. S. P. and D. C. cuts also advanced but in some cases lagged behind the green. Offerings were rather limited on green regular hams; S. P. regulars were quiet but steady. Chicago market for S. P. boilers was firm as offerings were limited. There was considerable interest in fresh green skinned hams.

Demand was active for light green picnics. There was an active trade and good inquiry for frozen green square cut seedless bellies. There was a good movement in D. S. bellies and prices were higher. July clear bellies were quoted at 11.35 asked on Thursday and cash clear bellies at 11.50 asked.

FRESH PORK

Market for fresh pork cuts at Chicago was slow and uneven. Regular fresh loins were generally lower than on the preceding Friday but shoulders and Boston butts were about steady. Loins were a little higher at New York but warm weather curtailed demand. Boston prices on loins were about unchanged.

BARRELED PORK

There was no change in barreled pork quotations at Chicago; demand was fair at New York and the market steady. Mess was quoted at \$28.87½ per barrel and family at \$24.87½ per barrel. Barreled beef was steady at New York with family at \$28.00 per barrel.

SAUSAGE MATERIALS

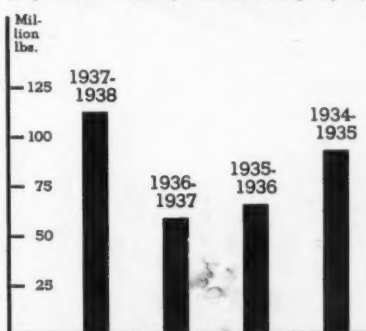
Sausage Materials.—Fresh regular pork trimmings showed some weakness but lean kinds were well sold up and steady. Pork cheek meat was about unchanged and livers a little higher on good demand. Bullmeat was slow and a little lower. Canners and cutters were about steady.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of June 4, 1938, totaled 722,977 lbs.; tallow, none; greases 16,400 lbs.; stearine none.

HALF YEAR LARD EXPORTS

(Exports in six months, November through April.)



Lard exports during first half of packer year were almost double those in like period last year and highest since 1933-34.

MAY MEAT REVIEW

Demand for meat during May was sufficiently strong to cause intermittently advancing prices of some meats and of most grades and classes of livestock, according to a review of the live stock and meat situation during May issued by the Institute of American Meat Packers.

Following slight declines in the first week or ten days of the month, prices of all classes of livestock improved steadily thereafter, with the greatest advances occurring in the case of hogs, the average price of which increased about 7 per cent during the month. Market prices of cattle showed gains up to 15 per cent during the month, with prices of the less finished grades registering the greatest increase. Prices of calves advanced from 12 to 14 per cent on the better grades. With the advent of the year's first spring lambs about the middle of the month prices of lambs advanced, but toward the end of the month prices declined. Gains in livestock prices followed comparable advances in wholesale prices of all classes of meat, with the exception of lamb.

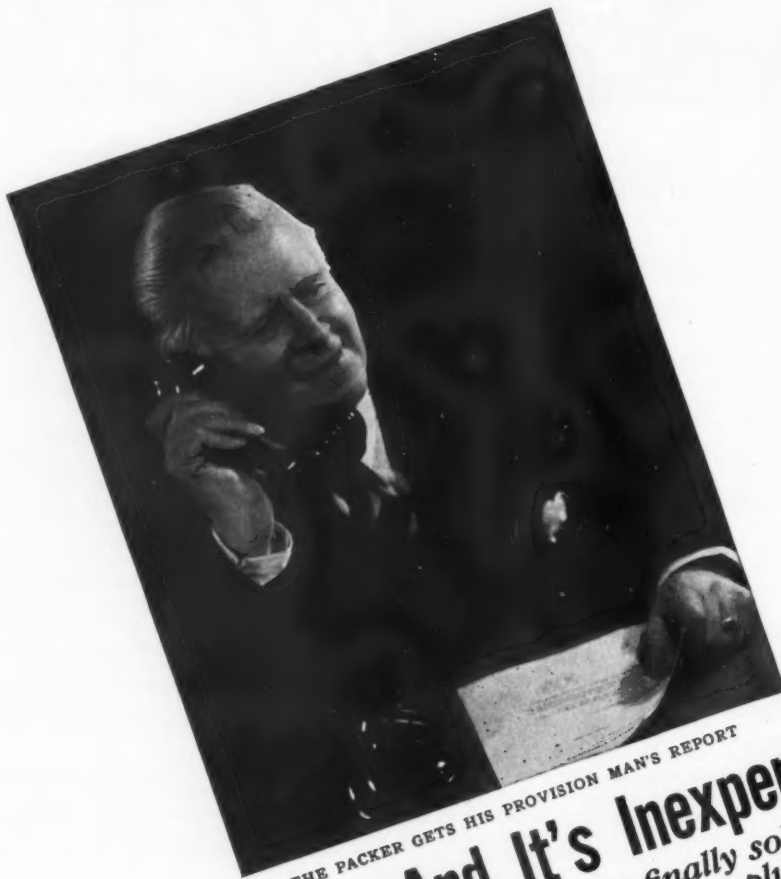
Production of meat and lard during May was moderately greater than during April, and also greater than during the same month a year ago. Production of pork, although well below normal, was slightly greater than during April this year. Production of beef also was greater than a year ago and about the same as in April last year.

There was good demand for American pork and pork products in the United Kingdom during May. Hams moved into consumption at satisfactory prices immediately upon arrival. A fair volume of bacon moved into consumption at lower prices. Demand improved for American lard, but realizations are still under parity with the domestic market.

GERMAN MEAT TRADE

There is still a shortage of pork in Germany and April hog slaughter was 16 per cent under April, 1937, according to the U. S. Department of Commerce. Slaughter of cattle, calves and sheep is running ahead of 1937. Imports of hogs and pork have increased as a result of shortage. Cattle and hog imports during the first quarter of 1938 totaled 187,094 compared with 149,817 in 1937. Meat imports in the first three months of 1938 were 57,844,000 lbs. against 34,394,000 lbs. in 1937.

German lard imports in the first quarter of 1938 amounted to 25,265,000 lbs. and casing imports to 12,694,000 lbs., of which 225,000 lbs. came from the United States.



THE PACKER GETS HIS PROVISION MAN'S REPORT

"You Don't Say! And It's Inexpensive, Too?"
 I'm glad our pork wrapper problem is finally solved. And thank goodness, we'll have no more complaints on plucking of loins!"

Yes! When you consider the real protection STA-TUF gives your meats—keeping up quality even under most adverse weather conditions—and that it's in step with the present trend to light weight papers—STA-TUF is inexpensive! And it has solved a mighty tough packers' problem.

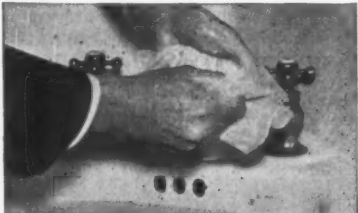
Here's How Sta-Tuf Protects
 STA-TUF is absorbent, dissipates this moisture that collects, permits the meat to "breathe" and retains its full bloom. STA-TUF keeps all its strength, strips off clean, in a single piece. There is no "picking off" even when in contact with the meat for many days. It's insoluble, too. Even when boiled in water by the hour, it will not fall apart or disintegrate.

You Need This Sheet For Summer Shipments!

Fresh pork takes a terrific beating from hot sultry weather. Excess moisture collects on the surface, and unless that moisture can pass through the wrapper, the meat's appearance and quality must be affected.

Ask For Samples

If you've tried STA-TUF, you're likely to be enthusiastic about it. If you haven't, we'll be very glad to send you samples for test purposes.



Have You Tried This Test?

Take a sheet of STA-TUF and a sheet of any other pork wrapper except, of course, parchment. Soap both well, using plenty of water, rub vigorously as you would a washcloth. Note that STA-TUF remains intact, holds together splendidly without tears or holes, while the other sheet has fallen apart and would not properly protect.

H. P. SMITH PAPER COMPANY
 1134 West 37th Street
 Chicago, Illinois

Hog Cut-Out Results

HOG costs continued to rise and product values also were higher but they have not yet caught up with costs. As a result all weights of hogs cut at a loss, with that on the heaviest average the highest. Good heavy butchers are producing considerable lard and this is valued not only below the dressed weight of hogs but below the live weight in the case of all but the plainest kinds.

Trading in green and cured meats has been active, with the price trend upward. Large volumes of product were sold with principal activity in both regular and skinned hams, picnics and bellies, dry salt meats to a somewhat less extent, with loins and other cuts consumed fresh the least active of all. Prices on the latter were lower than a week ago.

Top on hogs at Chicago moved to \$9.10 this week, an increase of 20c over the high top of a week ago. Good and choice 160 to 250 lb. hogs bulked at \$8.90 to \$9.10, heavier butchers from \$8.75 to \$8.90 with 300 to 350 lb. kinds selling up to \$8.80. The sow run increased with good heavy kinds selling up to \$8.10, and good lighter weights at \$8.15 to \$8.45. Price upturn has been steady in spite of the weakness in fresh pork markets.

Receipts at the 11 principal markets during the first four days of this week totaled 194,000 head, a gain of 37,000 compared with a year ago and 1,000 less

than arrived in the like period two years ago.

The test on this page is worked out on the basis of live hog costs and green product prices at Chicago during the period, with averages of costs and credits prevailing in local packing-houses.

CURED PORK PRICES

Prices at Chicago, May, 1938, reported by U. S. Dept. of Agriculture:

	May, 1938.	Apr., 1938.	May, 1937.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.....	24.25	24.25	24.88
10-12 lbs. av.....	23.25	23.25	24.88
12-14 lbs. av.....	22.75	22.25	24.12
14-16 lbs. av.....	22.25	21.75	24.12
Hams, smoked, reg. No. 2—			
8-10 lbs. av.....	22.25	22.25	23.75
10-12 lbs. av.....	21.25	21.25	23.88
12-14 lbs. av.....	20.75	20.75	23.12
14-16 lbs. av.....	20.25	20.25	22.75
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.....	22.25	22.25	24.12
18-20 lbs. av.....	22.25	22.25	24.12
Hams, smoked, skinned, No. 2—			
16-18 lbs. av.....	20.75	20.75	22.38
18-20 lbs. av.....	20.75	20.25	21.88
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av.....	25.25	25.25	28.00
8-10 lbs. av.....	24.25	24.25	27.75
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. av.....	22.00	22.00	25.62
10-12 lbs. av.....	21.25	21.25	25.38
Picnics, smoked—			
4-8 lbs. av.....	17.25	17.25	18.68
Backs, dry salt—			
12-14 lbs. av.....	8.12	8.00	14.00
Lard—			
Refined, H. W. tubs.....	9.25	9.25	13.50
Substitutes.....	10.12	10.25	13.50
Refined, 1 lb. cartons.....	9.50	9.50	13.75

CASING IMPORTS AND EXPORTS

Foreign trade in casings during April, 1938:

IMPORTS.		
	Sheep, lamb and goat, lbs.	Other, lbs.
Czechoslovakia	7,150
France	1,900
Netherlands	1,321	1,476
Canada	19,286	102,901
Argentina	117,355	368,084
Brazil	1,848	8,828
Chile	76,564
Peru	3,042
Uruguay	14,900	19,828
British India	29,061	19,451
China	22,627
Syria	5,908
Turkey	14,988
Australia	141,082	8,680
New Zealand	69,104
Egypt	5,787
Algeria	5,442
Morocco	18,067
Others	1,482
Total	556,513	615,652
Value	\$540,462	\$87,708

EXPORTS.		
	Hog, lbs.	Beef, lbs.
Austria	40,774	9,384
Belgium	25	91,193
Czechoslovakia	21,185	49,828
Denmark	23,789
Finland	42,879
France	40,573
Germany	7,595	349,967
Hungary	49,680
Ireland	2,859	1,854
Italy	82,820	74,569
Norway	41,696
Danzig	19,805	15,349
Sweden	3,798	69,916
Switzerland	1,590	19,641
United Kingdom	294,065	15,574
Yugoslavia	15,085
Canada	15,140
Panama	18,009
Cuba	1,211	11,057
Australia	206,528	2,213
New Zealand	48,666
Un. of So. Africa.....	386	2,807
Others	145	511
Total	676,442	950,108
Value	\$319,285	\$67,518

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	17.3	\$ 2.42	13.70	17.4	\$ 2.38	13.40	17.4	\$ 2.33
Picnics	5.70	13.9	.79	5.40	13.5	.73	5.10	12.2	.62
Boston butts	4.00	15.8	.63	4.00	15.8	.63	4.00	15.8	.63
Loins (blade in).....	9.80	19.3	1.89	9.50	17.8	1.70	9.00	16.3	1.57
Bellies, S. P.....	11.00	14.9	1.64	9.70	12.9	1.25	3.10	12.2	.38
Bellies, D. S.....	2.00	10.6	.21	9.90	10.4	1.03
Fat backs	1.00	6.3	.06	3.00	6.8	.20	5.20	7.1	.37
Plates and jowls.....	2.50	6.4	.16	3.00	6.4	.19	3.30	6.4	.21
Raw leaf	2.10	7.2	.15	2.20	7.2	.16	2.10	7.2	.15
P. S. lard, rend, wt.....	12.80	7.5	.96	11.60	7.5	.87	10.20	7.5	.77
Spareribs	1.60	10.0	.16	1.60	10.0	.16	1.50	10.0	.15
Trmmings	3.00	7.6	.23	2.80	7.6	.21	2.70	7.6	.21
Feet, tails, neckbones.....	2.0007	2.0007	2.0007
Offal and misc.....363636
TOTAL YIELD AND VALUE...	69.50		\$ 9.52	70.50		\$ 9.12	71.50		\$ 8.85
Cost of hogs per cwt.....		\$ 8.90			\$ 8.87			\$ 8.75	
Condemnation loss04			.04			.04	
Handling & overhead.....		.68			.61			.57	
TOTAL COST PER CWT ALIVE		\$ 9.62			\$ 9.52			\$ 9.36	
TOTAL VALUE		9.52			9.12			8.85	
Loss per cwt.....		.10			.40			.51	
Loss per hog.....		.20			.96			1.43	

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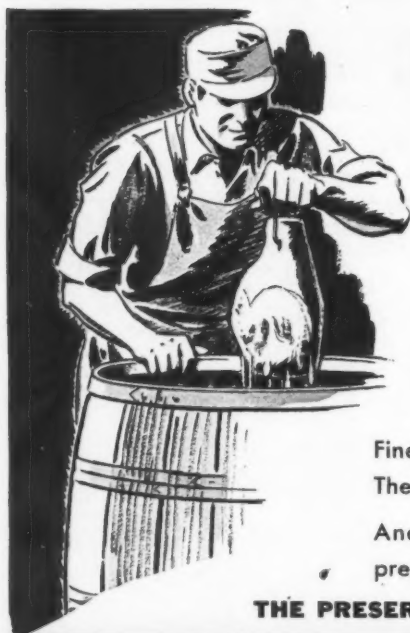
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BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended June 4, 1938.	Week ended June 5, 1937.	Nov. 1, 1937 to June 4, 1938.
United Kingdom	bbis.	bbis.	bbis.
Continent	10	10	337
Total	10	10	402
BACON AND HAMS.			
United Kingdom	M lbs.	M lbs.	M lbs.
Continent	2,286	639	104,112
West Indies	70	16	2,114
B. N. A. Colonies	388
Other Countries	59
Total	2,356	655	106,935
LARD.			
United Kingdom	M lbs.	M lbs.	M lbs.
Continent	2,163	863	88,035
8th. and Ctl. America	125	6,062
West Indies	291	2,880
B. N. A. Colonies	143	5,645
Other Countries	10
Total	2,722	863	102,222

TOTAL EXPORTS BY PORTS.

From	Bacon and Hams, M lbs.	Lard, M lbs.
New York	10	250
Boston	2
Philadelphia	28
New Orleans	433
Montreal	2,095	1,489
Total Week	10	2,356
Previous Week	168	3,967
2 weeks ago	1,433	5,337
Cor. week 1937	653	863

SUMMARY NOV. 1, 1937 TO JUNE 4, 1938.

1937-1938.	1936-1937.
Pork, M lbs.	80
Bacon and Hams, M lbs.	106,935
Lard, M lbs.	102,222
	65,633

MEAT IMPORTS AT NEW YORK

For week ended June 3, 1938:

Point of origin.	Commodity.	Amount lbs.
Argentina—Canned corned beef	318,575
—Roast beef in tins	27,627
Brazil—Canned corned beef	937,408
—Jerked beef	2,540
Canada—Fresh chilled pork cuts	100
—Fresh chilled calf livers	4,290
—Fresh frozen ham	21,324
—Fresh chilled veal livers	300
—Smoked sausage	60
—Smoked bacon	3,567
Czechoslovakia—Cooked ham in tins	6,768
Denmark—Cooked ham in tins	9,765
—Livermeat in tins	347
—Cooked picnics in tins	7,508
England—Beef extract in tins	720
Holland—Cooked ham in tins	12,520
—Meat paste	900
Hungary—Cooked ham in tins	56,009
—Cooked picnics in tins	32,217
—Tinned liverpaste	30
—Tinned cooked pork loins	1,224
Italy—Salami	4,560
—Beef extract	185
Poland—Smoked bacon	24,016
—Cooked ham in tins	718,859
—Cooked pork butts in tins	4,722
—Cooked picnics in tins	190,087
—Cooked pork loins in tins	29,684
—Luncheon meat in tins	35,496
—Spiced ham in tins	432
Uruguay—Canned roast beef	36,000

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	May 1, 1938.	Apr. 1, 1938.	5-yr. May 1 av.
Beef	12,781,784	14,894,828	13,906,780
Veal	1,887,515	1,034,758	2,105,446
Pork	41,961,970	41,037,813	37,945,751
Mutton & lamb	1,615,098	2,676,191	8,352,136

Week Ending June 11, 1938

Chicago Provision Markets

FUTURE PRICES

SATURDAY, JUNE 4, 1938.

	Open.	High.	Low.	Close.
LARD—				
July ...	8.10			8.10ax
Sept. ...	8.30	8.32½	8.30	8.30b
Oct. ...	8.40			8.40ax
Nov. ...				8.20b
Dec. ...				8.20b
Jan. ...				8.20b

CLEAR BELLIES—				
July ...				10.70b

MONDAY, JUNE 6, 1938.

LARD—				
July ...				8.05ax
Sept. ...	8.25			8.25b
Oct. ...	8.35			8.35
Nov. ...	8.20			8.20b
Dec. ...				8.20b
Jan. ...				8.20b

CLEAR BELLIES—				
July ...				10.80b

TUESDAY, JUNE 7, 1938.

LARD—				
July ...	8.05	8.15	8.05	8.15b
Sept. ...	8.22½	8.40	8.22½	8.35b
Oct. ...	8.45			8.45
Nov. ...	8.30			8.30b
Dec. ...	8.25	8.30	8.25	8.30b

CLEAR BELLIES—				
July ...				10.92½b

WEDNESDAY, JUNE 8, 1938.

LARD—				
July ...	8.15	8.15	8.12½	8.12½b
Sept. ...	8.37½	8.37½	8.32½	8.32½b
Oct. ...	8.45	8.45	8.42½	8.42½b
Nov. ...				8.30ax
Dec. ...				8.30ax
Jan. ...				8.30ax

CLEAR BELLIES—				
July ...				11.06b

THURSDAY, JUNE 9, 1938.

LARD—				
July ...	8.22½	8.27½	8.22½	8.27½b
Sept. ...	8.37½	8.50	8.37½	8.47½b
Oct. ...	8.47½	8.57½	8.47½	8.57½b
Nov. ...				8.45b
Dec. ...	8.37½	8.42½	8.37½	8.42½b
Jan. ...	8.35	8.42½	8.35	8.42½b

CLEAR BELLIES—				
July ...	11.35			11.35ax

FRIDAY, JUNE 10, 1938.

LARD—				
July ...	8.32½	8.35	8.27½	8.32½b
Sept. ...	8.15	8.37½	8.47½	8.32½b
Oct. ...	8.65	8.65	8.57½	8.62½ax
Nov. ...				8.50b
Dec. ...	8.50	8.52½	8.45	8.52½ax
Jan. ...				8.45b

CLEAR BELLIES—				
July ...				11.35n

Key—ax, asked; b, bid; n, nom.; —, split.

CANADIAN EXPORTS TO U. S.

	Apr., 1938.	Apr., 1937.
Cattle, No.	4,271	17,551
Calves, No.	6,636	7,212
Hogs, No.	17	5,851
Sheep, No.	46	29
Beef, lbs.	7,800	190,000
Bacon, lbs.	35,400	262,600
Pork, lbs.	138,600	1,784,600
Mutton & lamb, lbs.
Canned meat, lbs.	2,891	103
Lard, lbs.
Lard compound, lbs.	100

CANADIAN BRANDED BEEF

Beef branded in Canada during April, 1938, totaled 3,704,373 lbs. compared with 4,091,881 lbs. in the same month of 1937. Of this total 1,337,831 lbs. were red brand and 2,366,542 lbs. were blue brand.

CASH PRICES

Based on actual carlot trading Thursday, June 9, 1938.

REGULAR HAMS.		
Green.		*S.P.
8-10	18	18½
10-12	17½	18
12-14	17½	17½
14-16	17½	17½
16-18 Range	17½

BOILING HAMS.		
Green.		*S.P.
16-18	18	17½
18-20	18	17½
20-22	18	17½
22-24	18	17½
24-26	18	17½
26-28 Range	18

SKINNED HAMS.		
Green.		*S.P.
10-12	19½	19½
12-14	19½	19½
14-16	19½	19½
16-18	19½	19½
18-20	19½	19½
20-22	19½	19½
22-24	19½	19½
24-26	19½	19½
26-28	19½	19½
30- and up	19½	19½

PICNICS.		
Green.		*S.P.
4-6	14½	14½
6-8	14½	14
8-10	14½	14½
10-12	14½	14½
12-14	14½	14½
14-16	14½	14½
16-18	14½	14½
Short Shank ¼c over.		

BELLIES.		
(Square cut seedless.)		
Green.		*D.C.
6-8	16½	17½
8-10	15½	16½
10-12	15½	16½
12-14	15½	16½
14-16	15½	16½
16-18	15½	16½
	13	14

*Quotations represent No. 1 new cure.

D. S. BELLIES.		
Clear.		Rib.
14-16	12½
16-18	12
18-20	11½
20-25	11½	11½
25-30	11½	11½
30-35	11½	11½
35-40	11½	11½
40-50	10½	10½

D. S. FAT BACKS.		
6-8	7½
8-10	7½
10-12	7½
12-14	8½
14-16	8½
16-18	8½
18-20	8½
20-25	9½

OTHER D. S. MEATS.		
Extra Short Clears	35-45	9½n
Extra Short Ribs	35-45	9½n
Regular Plates	6-8	8½
Clear Plates	4-6	7½
Jowl Butts	8½
Green Square Jowls	10½
Green Round Jowls	8½

LARD.		
Prime Steam, cash	8.27½b	
Prime Steam, loose	7.67½b	
Neutral, in tierces	9.75n	
Raw Leaf	7.75n	

U. S. MEATS TO CANADA

	Apr., 1938.	Apr., 1937.
Beef	325	5,960
Bacon and ham	1,352	1,526
Pork	205,729	42,398
Mutton and lamb	2,964
Canned meats	4,569	4,616
Lard	887
Lard compound	2,637	4,841

Page 31

ECONOMIZE WITH POWERS THERMOMETER-REGULATORS

For Hot Water Heaters

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EASY TO INSTALL—Both thermometer and regulator operate from the same thermal system.

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U. K. TURNS TO U. S. LARD

About 81 per cent of all lard imported into the United Kingdom during April came from the United States, and U. S. hams comprised over half of all received during the same month, according to A. J. Mills & Co., London, England. Though above April, 1937, British imports of American lard and bacon in April, 1938, were below those of the preceding month. British provision imports in April follow:

	April 1938	March 1938	April 1937
	M lbs.	M lbs.	M lbs.
U. S. lard.....	8,859	14,235	5,639
All lard.....	10,000	16,587	12,580
U. S. hams.....	3,784	4,398	3,047
All hams.....	6,253	6,833	6,067

British lard prices have declined in

sympathy with lower Chicago quotations and in spite of the smaller supply.

Canada was the only other country shipping important quantities of lard and hams to the United Kingdom in April. Supplies of lard from Argentina have fallen off owing to scarcity of hogs and high cost of feed there. Brazilian lard shipments to the United Kingdom ceased some time ago and there have been no Chinese arrivals from Hong Kong owing to tariff of 10 per cent, effective January 1, levied on lard from hogs not raised on British territory.

Chinese lard formerly went to British refiners and enabled them to sell at a low figure which presented serious competition for American product. Continental

suppliers also have been out of the British market.

ANIMAL FAT EXPORTS

Exports of animal fats and oils during April, 1938, are reported as follows:

	Quantity, lbs.	Value.
Oleo oil	260,686	\$ 24,121
Oleo stock	198,571	17,183
Oleo stearine	3,142	242
Oleomargarine	13,878	1,534
Cooking fat, not lard.....	148,575	17,117
Lard	15,507,784	1,418,645
Tallow, edible	30,655	2,919
Tallow, inedible	18,072	1,508
Other fats and greases.....	108,471	8,448
Grease stearine	55,277	5,877
Neatfoot oil	56,926	7,702
Gelatin	17,956	6,747
Oleic acid	6,107	572
Stearic acid	18,884	2,602

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2-STAGE GRINDERS

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Tallows and Greases

WEEKLY MARKET REVIEW

TALLOW.—New low levels for the current downturn but heavier trade prevailed in the New York tallow market during the past week. It was estimated that close to 2,000,000 lbs. of extra sold at 4½c, f.o.b., or 4½c, delivered. This price was off ¼c compared with the previous week. Larger soapers were buyers at this level and absorption enabled producers to catch up with their make. There was evidence of further demand at the new lows, but inquiries were not aggressive or persistent. Offerings lightened considerably and some were inclined to hold for a better price. Soapers, however, were not inclined to come up in their ideas as reports still indicate that finished soap business is comparatively quiet. Many believe that tallow is reaching a point where there will be more resistance toward declines.

At New York, special was quoted at 4¼c; extra, 4½c, f.o.b., and edible, 5¼c @ 6c.

Foreign tallow offerings at New York were unchanged and received scanty attention. South American No. 1 was quoted at 4¼c; No. 2, 4¼c @ 4½c, and edible, 4½c, all c.i.f.

Tallow futures at New York were barely steady. July traded at 4.70 to 4.60, September at 4.75, and October at 4.95 @ 4.85.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, June-July shipment, was off 6d at 21s 6d and Australian good mixed, June-July shipment, was 6d lower at 17s 9d.

There was a steadier tone in tallow at Chicago during the past week with light offerings and slightly improved sentiment. Bids of 4½c declined for prime last weekend and 4½c asked. No. 3 tallow sold at 4¼c, Midwest point. Light trade in fancy reported at 4½c, Cincinnati on Tuesday and special salable at 4½c, Chicago, with scattered sales. Bidding 4¼c, Mideast, for No. 3. Round lot edible sold Tuesday and Wednesday at 5¼c, f.o.b. shipping point. Offerings were light at midweek and sellers' ideas firmer; scattered offerings of prime at 4½c. Trading was light on Thursday with offerings and demand limited. Chicago quotations, loose basis, on Thursday were:

Edible tallow	@ 5¼
Fancy tallow	@ 4½
Prime packers	4½ @ 4½
Special tallow	@ 4½
No. 1 tallow	4¼ @ 4½

STEARINE.—The market for stearine was quiet but steadier at New York. Oleo was quoted at 5¼c @ 6c, export.

The market was steady and unchanged at Chicago with oleo quoted at 5½ @ 5½c.

OLEO OIL.—Trade was rather quiet and the market was ¼c up to ¼c off for the week at New York. Extra was quoted at 7½ @ 8¼c; prime, 7 @ 7½c, and lower grades, 6½ @ 7¼c.

Demand was moderate at Chicago and the market was steady. Extra was quoted at 8c and prime at 7½c.

LARD OIL.—The market was quiet, steady and unchanged at New York. No. 1 was quoted at 8½c; No. 2, 8¼c; extra, 9½c; extra No. 1, 8½c; extra winter strained, 9½c; prime edible, 11½c, and inedible, 9½c.

(See page 37 for later markets.)

NEATSFOOT OIL.—The market was steady and unchanged at New York. Cold test was quoted at 16¼c; extra, 9½c; No. 1, 8½c; pure, 11½c, and prime, 9½c.

GREASES.—The market for greases at New York was quiet and barely steady. Consumer attempts to shade prices were generally reported as unsuccessful. In spite of further weakness in tallow, producers of greases were not pressing offerings. Although 4c was bid for yellow and house throughout the week, no business developed as holders were asking ½ to ¼c above that level. Sellers and buyers were inclined to await developments and the market had a more or less nominal appearance.

At New York, yellow and house was quoted at 4 @ 4½c; brown, 3½ @ 3½c, and choice white, 4½c nominal.

Grease market at Chicago was steadier during the past week with trading somewhat limited. White grease stearine sold last weekend at 4½c, Chicago. There were limited sales of yellow grease on Tuesday at 4½c, Chicago; 5c, Chicago, was bid for July white grease. Tank brown grease reported at 3½c, Cincinnati, on Wednesday. Grease market had steadier tone but trading was light; demand and offerings limited. Chicago quotations, loose basis, on Thursday were:

Choice white grease	5 @ 5½
A-white grease	4½ @ 4½
B-white grease	4½ @ 4½
Yellow grease, 10-15 f.f.a.	4½ @ 4½
Yellow grease, 15-20 f.f.a.	@ 4
Brown grease	@ 3½

ANIMAL FAT IMPORTS

Imports of edible animal fats and fat products into the United States during April, 1938, are reported by the U. S. Department of Commerce:

	Lbs.	Value.
Lard compounds	777,874	\$ 57,289
Oleo stearine
Oleomargarine	7,700	851
Beef and mutton tallow
Gelatine, edible	328,918	127,675

BY-PRODUCTS MARKETS

Chicago, June 9, 1938.

By-products markets remain quiet with prices easy.

Blood.

Blood market practically nominal.

	Unit	Ammonia.
Unground	\$	@ 2.40

Digester Feed Tankage Materials.

Tankage market showed considerable activity but prices were weak for immediate and forward shipment.

Unground, 10 to 12% ammonia...\$	@ 2.10 & 10c
Unground, 6 to 10%, choice quality	@ 2.40 & 10c
Liquid stick	@ 2.00

Packinghouse Feeds.

Packinghouse feed market showed influence of surrounding markets.

	Carlots, Per ton.
Digester tankage meat meal, 90%...\$	@ 37.50
Meat and bone scraps, 50%	@ 40.00
Raw bone-meal	@ 35.00
Special steam bone-meal	@ 40.00

Bone Meals (Fertilizer Grades).

Market firm.

	Per ton.
Steam, ground, 3 & 50	@ 16.00
Steam, ground, 2 & 26	@ 17.00

Fertilizer Materials.

Market quiet.

	Per ton.
High grd., tankage, ground, 10 @ 11% am	@ 2.10 & 10c
Bone tankage, ungrd., low gr., per ton	@ 15.00
Hoof meal	@ 2.25

Dry Rendered Tankage.

Market continues slow.

Hard pressed and expeller unground, per unit protein	@ .50
Soft prod. pork, ac. grease & quality, ton	@ 35.00
Soft prod. beef, ac. grease & quality, ton	@ 27.00

Gelatin and Glue Stocks.

Gluestock markets continue quiet and weak.

	Per ton.
Calf trimmings	@ 18.00
Sinews, pizzles	@ 16.00
Cattle jaws, skulls and knuckles	@ 16.00
Hide trimmings	12.00 @ 13.00
Pig skin scraps and trim, per lb., l.c.l.	4½ @ 4½c

Horns, Bones and Hoofs.

Markets quiet with prices nominal.

	Per ton.
Horns, quoted to grade	\$45.00 @ 75.00
Cattle hoofs, house run	@ 22.00
Junk bones	13.00 @ 14.00

(Note—foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Hog hair market quiet. Coil dried winter hair \$40 @ 45 per ton delivered. Summer take-off \$25 per ton delivered. Prices nominal.

Coil and field dried hog hair	1¼c @ 2¼c
Processed black winter, per lb., 4c	@ 8c
Cattle switches, each*	1¼c @ 2c

*According to count.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, June shipment	@29.50
Blood, dried, 16% per unit	@2.60c
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory	2.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	@44.00
June shipment	@44.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.50 & 50c
Soda nitrate, per net ton: bulk, June	@27.00
in 200-lb. bags, June	@28.30
in 100-lb. bags, June	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.40 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.25 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@20.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	@25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.50
Dry Rendered Tankage.	
50% unground	@52½c
60% unground	@55c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 8, 1938.

Ground fertilizer tankage sold at \$2.40 and 10c, and unground feeding tankage at \$2.25 and 10c, basis f.o.b. local shipping points, and there is very little tankage on hand. Demand is very light.

Dried blood sold at \$2.60 per unit delivered Steamship Dock, New York, and spot stocks have been cleaned up. The market is now \$2.60 per unit nominal.

Trading has been on a limited scale this week because a number of the buyers are attending the convention of the National Fertilizer Association at White Sulphur Springs, West Virginia.

CANADIAN INSPECTED KILL

	Apr. 1, 1937	Apr. 1, 1938
Cattle	62,951	67,429
Calves	80,645	81,553
Hogs	276,898	356,419
Sheep	24,608	33,779

PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, April, 1938, with comparisons:

	Average wt. per animal.	Per cent of live weight.	Production				Percent of average.
	Apr. 1, 1937 to Mar. 31, 1938.	Apr. 1, 1938.	Apr. 1, 1937 to Mar. 31, 1938.	Apr. 1, 1938.	Apr. 1, 1937 to Mar. 31, 1938.	Apr. 1, 1938.	Apr. 1, 1937 to Mar. 31, 1938.
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	Pct.
Edible beef fat ¹	29.08	35.57	3.23	3.85	280,862	25,320	24.44
Edible beef offal	36.11	36.14	4.01	3.91	359,600	24,638	28.308
Cattle hides	60.80	61.90	6.75	6.69	600,800	45,247	48,849
Edible calf fat ¹	1.43	1.12	0.75	0.70	8,646	565	760
Edible calf offal	7.66	7.10	4.04	4.44	46,405	3,435	4,065
Lard ²	26.32	30.50	11.49	13.28	835,005	91,936	68,328
Edible hog offal	8.47	8.39	3.70	3.65	269,850	21,649	22,785
Pork trimmings	16.91	16.69	7.38	7.27	539,881	46,789	47,645
Inedible hog grease ²	2.26	2.25	0.99	1.02	72,208	7,643	6,238
Edible sheep fat ¹	1.77	2.00	2.00	2.30	80,685	2,561	2,584
Edible sheep offal	2.30	2.21	1.71	2.54	89,826	2,928	3,117
							3,145
							107.41

¹ Unrendered. ² Rendered.

COTTON OIL IN MARGARINE

(Oil used in margarine and total margarine production in first four months of 1938, 1937 and 1936.)

January-April, 1938

Cotton Oil	Mar. Make
------------	-----------

January-April, 1937

Cotton Oil	Mar. Make
------------	-----------

January-April, 1936

Cotton Oil	Mar. Make
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PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 1, 1938, or nearest previous date compared with week ago.

	Sales.	High.	Low.	Close.
	Week ended June 8.	June 8.	June 8.	June 1.
Amal. Leather..	100	14%	14%	14%
Do. Pfd.	10	11	11	11
Amer. H. & L.	200	16½	16½	16½
Do. Pfd.	200	16½	16½	16½
Amer. Stores	100	6½	6½	6½
Armour Ill.	2,200	4½	4½	4½
Do. Pr. Pfd.	700	35	35	35
Do. Pfd.	100	62½	62½	62½
Beechnut Pack.	100	101	101	101
Bohack, H. C.	10	11	11	11
Chick. Co. Oil.	100	13½	13½	13½
Childs Co.	200	4½	4½	4½
Cudahy Pack.	200	12½	12½	12½
Do. Pfd.	100	27½	27½	27½
First Nat. Strs.	1,400	28½	28½	28½
Gen. Foods	100	28½	28½	28½
Glidden Co., The	1,500	16	16	16
Do. Pfd.	100	39½	39½	39½
Gobel Co.	700	19	19	19
Gr. A&P 1st Pfd.	150	120	120	118
Do. New	175	42½	42½	39
Hormel, G. A.	100	18	17½	18½
Hygrade Food.	100	18	18	18
Kroger G. & B.	1,900	13½	13½	13½
Libby McNeill.	650	6½	6½	6½
Mickelberry Co.	450	2½	2½	2½
M. & H. Pfd.	200	2½	2½	2½
Morrell & Co.	100	2½	2½	2½
Nat. Tea	100	2½	2½	2½
Proc. & Gamb.	2,700	47	47	47½
Do. Pr. Pfd.	150	117	116½	116½
Rath Pack.	100	12½	12½	12½
Safeway Strs.	900	13½	13½	13½
Do. 5% Pfd.	10	70	70	69½
Do. 6% Pfd.	10	70	70	69
Do. 7% Pfd.	230	91	91	91
Stahl Meyer	200	16½	16½	16½
Swift & Co.	2,250	25	25	25
Do. Intl.	1,000	25	25	25
Trans. Pork	100	7½	7½	7½
U. S. Leather	100	7	7	6½
Do. A.	200	58½	58½	58½
Do. Pr. Pfd.	100	28½	28½	28½
Wesson Oil	600	30½	30½	30½
Do. Pfd.	100	72	72	72
Wilson & Co.	1,900	3½	3½	3½
Do. Pfd.	100	36½	36½	36½

TALLOW FUTURE TRADING

Tallow transactions at New York:

MONDAY, JUNE 6, 1938.

	High.	Low.	Close.
June	4.50	4.70	4.50@4.70
July	4.55	4.75	4.55@4.75
August	4.60	4.75	4.60@4.75
September	4.70	4.80	4.70@4.80
October	4.80	4.90	4.80@4.90

TUESDAY, JUNE 7, 1938.

	High.	Low.	Close.
June	4.50	4.70	4.50@4.70
July	4.55	4.75	4.55@4.75
August	4.60	4.75	4.60@4.75
September	4.70	4.80	4.70@4.80
October	4.80	4.90	4.80@4.90

WEDNESDAY, JUNE 8, 1938.

	High.	Low.	Close.
June	4.55	4.75	4.55@4.75
July	4.60	4.75	4.60@4.75
August	4.65	4.80	4.65@4.80
September	4.75	4.85	4.75@4.85
October	4.85	4.95	4.85@4.95

THURSDAY, JUNE 9, 1938.

	High.	Low.	Close.
June	4.55	4.75	4.55@4.75
July	4.60	4.75	4.60@4.75
August	4.65	4.80	4.65@4.80
September	4.75	4.85	4.75@4.85
October	4.85	4.95	4.85@4.95

FRIDAY, JUNE 10, 1938.

	High.	Low.	Close.
June	4.55	4.75	4.55@4.75
July	4.60	4.75	4.60@4.75
August	4.65	4.80	4.65@4.80
September	4.75	4.85	4.75@4.85
October	4.85	4.95	4.85@4.95

OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during April, 1938, are reported as follows:

IMPORTS.	
Quantity, lbs.	Value.
Vegetable oils and seeds:	
Copra (free)	41,650,613 \$ 771,334
Sesame seed	243,727 12,170
Sesame oil	1,288,678 67,773
Peanut oil	75,168 6,317
Corn oil, edible	2,755,109 157,153
Cottonseed oil	7,884,068 325,961
Babassu nuts and kernels	3,778,585 135,584
Palm nuts and kernels	2,456,944 51,328
Inedible vegetable oils:	
Cocanut oil	28,611,822 1,008,517
Palm oil	22,303,965 886,426
Soybean oil	159,728 10,566
Oilseed oil	266,495 24,403
Perilla oil	2,531,686 140,028
EXPORTS.	
Quantity, lbs.	Value.
Cottonseed oil, refined	83,326 \$ 10,080
Cottonseed oil, crude	137,768 7,049
Corn oil	3,187 400
Cocanut oil, inedible	412,398 18,635
Soybean oil	1,810,716 110,349
Vegetable soap stock	750,161 57,717
Other expressed oils & fats	392,733 28,082

ARGENTINE BY-PRODUCTS

Exports of frigorifico by-products from Argentina during the first four months of 1938 were under volume shipped in the like 1937 period, according to the U. S. Department of Commerce. Principal exports for the first four months of 1938 and 1937 were as follows:

	1938 lbs.	1937 lbs.
Oleo stearin	2,631,000	3,310,000
Edible tallow	17,331,000	29,920,000
Inedible tallow	16,211,000	23,126,000
Cracklings	9,250,000	12,337,000
Bones	41,983,000	49,873,000
Dried blood	8,955,000	9,153,000

Careless work in hog scalding costs money. Read "PORK PACKING." The National Provisioner's pork plant handbook.

Vegetable Oils

WEEKLY MARKET REVIEW

COTTON oil futures did not go far in either direction in moderate trading at New York during the past week. The market had a steady undertone. Liquidation and scattered selling were absorbed by commission houses and shorts. There was some buying on inflationary fears at times following Congressional action on relief and rumors of an increase in the gold price.

Lack of broad consumer demand for oil and fairly good weather conditions in the South operated against upturns. Firmer allied markets helped check professional bearishness and operated against material recession in oil.

Much of week's trading was attributed to refiners as some of their brokers were selling July and buying later months, while others were on buying side of new crop positions. July switched to September at 22 points premium at midweek, a slightly smaller premium than had prevailed heretofore. There is some expectation that July will lose more of its premium as first tender day approaches, though much depends on extent of tenders. It is believed unlikely that longs in July will run away from modest tenders and risk a slump in a spot month breaking the entire list.

Foreign Oil Purchases

There were reports of some purchases of Japanese and Brazilian cotton oil for import. Japanese semi-refined was reported to have sold at 4.50c, or 7.50c duty paid, while Brazilian oil was reported bought at 4.35c, or 7.35c duty paid. Purchases, however, were not heavy enough to influence the futures market materially. Some in the trade believe enough foreign oil is being bought to curtail domestic oil consumption. Estimates on May oil consumption now range from 210,000 to 250,000 bbls. compared with 232,000 bbls. in April and 189,000 bbls. in May last year.

Cash oil demand has shown some improvement during the past week. Eastern consumers were in the market, taking some oil and making additional inquiries. Consumers sought practically immediate delivery, indicating that stocks on hand have been reduced. There was nothing in the news or in the general business trend to induce stocking up. Cash interests feel, however, that improvement in other commodities or unfavorable weather for the new crop might uncover heavy consumer demand.

Spreaders were less active this week than for some time past. This was probably due to the fact that allied markets displayed little change but were firmer in tone. The lard market did not score any decisive gains, but showed more stubbornness towards declines.

The government weekly report said

weather was generally favorable for new cotton crop except for low temperatures in Eastern belt. In cotton and cottonseed oil circles there was some concern over excessive moisture thus far in June following a fairly wet May.

COCONUT OIL.—New York market was quiet with slack demand. Oil was quoted at 3@3½c nominal. Business passed on the Pacific Coast at 2½c and there were further offerings at that level.

CORN OIL.—Offerings were limited at New York and the market was very steady. Sales were reported on a basis of 7c at Chicago and further bids at that level found sellers lacking.

SOYBEAN OIL.—There were bids of 5c in the market at midweek but the West was asking 5½ to 5¾c.

PALM OIL.—Demand was rather limited at New York but prices were steady. Europe was relatively higher. Spot Nigre was quoted at 3½c nominal; shipment, 2.85c, and Sumatra oil, 3¼c.

PALM KERNEL OIL.—Purely nominal conditions prevailed at New York with the market around 3¼c.

OLIVE OIL FOOTS.—Demand was reported small at New York and nearby foos quoted around 7c.

PEANUT OIL.—Demand was quiet at New York with the market quoted at 6% @ 6¾c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 6½@6¾c bid; Texas, 6¾c bid, 6½c asked at common points, Dallas, 6½c nominal.

Market transactions at New York:

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., June 9, 1938.—Cotton oil futures were steady to firm with fair upturns for the week. Crude, 6½c lb., f.o.b., Valley; mill offerings light. Bleachable was closely held. Trade awaits May consumption report, with expectation of several larger reports before new crop is available. Meanwhile stocks of refined are poorly distributed and a good proportion is off quality. Tight situation is expected in late summer and early fall months.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, June 9, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipments, \$21.00. Prime cottonseed oil 6% @ 6½c.

Friday, June 3, 1938

	Sales.	High.	Low.	—Closing—
				Bid. Asked.
June				790 a nom
July	13	788	785	789 a 792
Aug.				770 a nom
Sept.	1	760	760	762 a 765
Oct.	8	750	747	754 a 757
Nov.				752 a nom
Dec.	16	753	745	753 a trad
Jan.	7	750	747	754 a 755

Saturday, June 4, 1938

June				790 a nom
July	4	798	793	792 a 794
Aug.				770 a nom
Sept.	11	774	765	767 a 770
Oct.	9	762	758	759 a trad
Nov.				755 a nom
Dec.	9	760	755	756 a 758
Jan.	2	764	759	759 a trad

Monday, June 6, 1938

June				785 a nom
July	5	789	786	787 a 789
Aug.				769 a nom
Sept.	11	767	764	764 a trad
Oct.	10	759	756	755 a 757
Nov.				755 a nom
Dec.	6	755	752	753 a trad
Jan.	3	755	755	753 a 755

Tuesday, June 7, 1938

June				784 a nom
July	13	792	787	786 a 788
Aug.				765 a nom
Sept.	1	770	770	762 a 765
Oct.	12	757	752	755 a trad
Nov.				750 a nom
Dec.	11	756	753	753 a 755
Jan.	16	758	755	754 a 756

Wednesday, June 8, 1938

June				790 a nom
July	23	792	790	790 a trad
Aug.				770 a nom
Sept.	21	770	768	769 a 770
Oct.	8	763	760	763 a trad
Nov.				760 a nom
Dec.	14	762	758	762 a trad
Jan.	5	762	760	762 a trad

Thursday, June 9, 1938

July	807	793	801 a 97t
Sept.	787	775	780 a 79t
Oct.	778	769	773 a 75b
Dec.	779	765	774 a 773
Jan.	778	768	773 a 75b

Sales, 317 contracts.

(See page 37 for later markets.)

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in April, 1938, totaled 681 tons, valued at \$20,039. Cottonseed cake exported totaled 3 tons, valued at \$82.

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading was light again this week in the packer hide market, with a total of about 35,000 hides reported so far. Packer sales were confined to Apr.-May branded cows and some native bulls including earlier take-off at steady prices. The Association, following its policy of moving hides from week to week at the going market, accepted $\frac{1}{4}$ c less for light native cows and branded cows and also included June take-off with Mays.

Native steers moved previous week in a good way at $\frac{9}{4}$ c for Apr.-May take-off; Apr.-May extreme light native steers last sold at 9c.

Butt branded steers last sold at $\frac{9}{4}$ c, Colorados at 9c, heavy Texas steers $\frac{9}{4}$ c, all Apr.-May take-off. Of the other branded steer descriptions, light Texas steers of Apr.-May take-off are held at $\frac{8}{4}$ c and extreme light Texas steers also at $\frac{8}{4}$ c.

Heavy native cows are offered at $\frac{8}{4}$ c, and Apr.-May light native cows at $\frac{8}{4}$ c, although interest light. One lot of 3,000 Apr.-May branded cows sold at $\frac{8}{4}$ c to tanners, and another lot of 6,200 same dating reported going to exchange traders early in week at $\frac{8}{4}$ c also, steady price. Association sold 5,000 May-June light native cows at $\frac{8}{4}$ c, and later was credited with selling 1,000 May light cows at $\frac{8}{4}$ c, and 3,000 June branded cows at $\frac{8}{4}$ c, or $\frac{1}{4}$ c off, despite the fact that Junes were included.

Two packers sold 11,000 mostly Apr.-May native bulls, but a few dating back to Dec., at 7c, steady; 700 Mar.-Apr.-May native bulls also sold at 7c; branded bulls last sold at 6c.

Total federal inspected slaughter during May was 772,331 head of cattle, compared with 748,620 in April and 744,604 in May 1937. Calf slaughter for May was 499,675, compared with 502,082 in April and 561,414 in May 1937.

Total visible stocks of all cattle hides and leather at end of April were 14,029,000 equivalent hides, or 8.3 months supply at present rate of consumption, compared with 14,576,000 or 9 months supply at end of March, and 15,400,000 or 12 months supply at end of January. Consumption of leather during April was 1,682,000 equivalent hides as against production of 1,376,000.

LATER: Packer heavy steers sold off $\frac{1}{4}$ c. One packer sold 16,000 prior to April butt branded steers at $\frac{8}{4}$ c and Colorados 8c; later 5,000 Apr.-May butt brands 9c, 5,000 Apr.-May Colorados $\frac{8}{4}$ c, 1,500 Apr.-May light Texas steers 8c. Another packer sold 4,000 May-June extreme light native steers at 9c; 5,000 Apr.-May Colorados also sold $\frac{8}{4}$ c; total of 5,700 light Texas steers at

8c for Apr.-May and $\frac{7}{4}$ c Feb.-Mar. Association confirms sale total 8,000 light nat. cows $\frac{8}{4}$ c, 3,000 branded cows $\frac{8}{4}$ c, all May-Junes.

OUTSIDE SMALL PACKER HIDES.—Some good lots of straight May outside small packer all-weights are available at 8c, selected, Chgo. freight, but it appears difficult to get any counter-bids from tanners at $\frac{7}{4}$ c at the moment. Some mixed lots of collectors' accumulation are available down to $\frac{7}{4}$ c for Mar.-Apr. take-off but not attracting attention. The slight improvement in hide futures this week has had little effect on buyers, as tanners want to see some leather business before purchasing hides.

FOREIGN WET SALTED HIDES.—Prices improved about $\frac{1}{4}$ c in the South American market at the close of last week but trading was light compared with last week. Another lot of 4,000 Argentine steers sold late last week at 55 pesos, equal to $\frac{9}{4}$ ¢, c.i.f. New York, steady with earlier trading in volume; 3,000 frigorifico cows also sold at $\frac{9}{4}$ ¢. Later, 10,000 Argentine steers moved at 57 pesos or $\frac{9}{4}$ c; 5,000 Anglo steers sold early this week same basis; 1,500 Smithfield light steers sold at 60 pesos or 10c, and 1,000 Wilson light steers at 61 pesos or $\frac{10}{4}$ c; later 1,500 more Smithfield light steers sold at 60 pesos or 10c.

COUNTRY HIDES.—Trading dull on country hides and buyers' ideas usually a shade lower. Buyers' ideas are usually 6c, selected, del'd. on untrimmed all-weights around 47 lb. avge., with up to $\frac{6}{4}$ c asked, and some sales reported around $\frac{6}{4}$ c, with possibly small lots at less. Heavy steers and cows offered at $\frac{6}{4}$ c, selected, or 6c flat. Some sales of trimmed buff weights reported at $\frac{6}{4}$ c, selected, although 7c was usually asked. Couple cars trimmed extremes reported at $\frac{7}{4}$ c, selected, late this week. Bulls quoted 5c flat. All-weight branded hides around $\frac{5}{4}$ c flat.

CALFSKINS.—A good demand developed late this week for packer May calfskins at a cent down from the prices paid a month back for April skins, and packers accepted the bid figures, moving all Mays except their River point heavies. One packer sold 4,000 May northern heavies $\frac{9}{4}$ /15 lb. at 15c, and 5,000 lights under $\frac{9}{4}$ lb. at 14c. Another packer sold 12,000 northern heavies at 15c, 15,000 lights at 14c, and 4,500 Milwaukee all-weights at $\frac{14}{4}$ c for packers. Third packer moved 45,000 northern heavies at 15c, 15,000 lights at 14c, 10,000 Detroit, Cleveland and Evansville at $\frac{15}{4}$ c for heavies and 14c for lights, 15,000 Milwaukee all-weights at $\frac{14}{4}$ c for packers, and later sold 10,000 Jan. to May southern calf at 10c. Fourth packer sold 21,000 Apr.-May calf,

northern heavies 15c, lights 14c.

City calfskins firmed up $\frac{1}{4}$ c on the light end when a collector sold a car Detroit city 8/10 lb. mid-week at 11c, and more offered this basis; car 10/15 lb. sold at end of last week at $\frac{11}{4}$ c, and 12c is now asked. Outside cities, 8/15 lb., quoted around $\frac{11}{4}$ ¢ nom.; straight countries $\frac{8}{4}$ ¢@9c flat asked. Two cars city light calf and deacons sold at $\frac{77}{4}$ ¢, or $\frac{2}{4}$ ¢ advance.

KIPSKINS.—Three packers moved or booked most of their May kipskins last week at steady prices of $\frac{12}{4}$ c for northern natives and $\frac{11}{4}$ c for northern over-weights, southern a cent less, and branded kips $\frac{8}{4}$ c. One packer, who declined these prices, obtained $\frac{1}{4}$ c advance this week on 3,000 May over-weights which sold at 12c for northern, southern 11c; still holding natives.

City kipskins are in light supply and accumulation rather slow but demand not active; offered at $\frac{10}{4}$ ¢, and intimated $\frac{10}{4}$ ¢ might be accepted. Outside cities around 10c nom.; straight countries about 8c flat nom.

One packer sold 3,700 May regular slunks at bid price of 60c, or 10c down from April sales; another removed similar quantity from list.

HORSEHIDES.—Trading not overly active on horsehides and prices show little change but tending toward the easy side on lack of buying interest. Good city renderers, with manes and tails, quoted around \$2.60@2.70, selected, f.o.b. nearby sections; ordinary trimmed renderers \$2.35@2.45, del'd Chgo.; mixed city and country lots \$2.00@2.15.

SHEEPSKINS.—Dry pelts quoted $\frac{11}{4}$ ¢@ $\frac{11}{4}$ ¢ per lb., del'd Chgo. Buying interest appears spotty on packer shearlings, with quotations usually in a range of 45¢@50¢ for No. 1's, 32¢@35¢ for No. 2's and 15¢@17¢ for No. 3's; one packer reports sales of four cars this week, with No. 1's at 50¢ and a few at 55¢, and No. 2's at 35¢; the No. 2's, which make up bulk of production at present, are quoted in another direction at 30¢@32¢, with No. 1's at 45¢. Pickled skins appear slow; car old winter skins sold at \$2.50 per doz.; spring lambs nominal around \$3.25, last reported paid here, and \$3.50 last paid in East. Spring lamb pelts in light production and quoted nominally around \$1.00 per cwt. live basis; wool dull.

New York

PACKER HIDES.—One packer early this week moved couple cars each April and May Colorados at 9c, steady basis but with Mays going at same figure. April butt brands moved couple weeks back at $\frac{9}{4}$ c, but Apr.-May natives still held by all packers, and some earlier dating hides held in one direction. Market still draggy.

CALFSKINS.—Market about steady on calfskins. Car collectors' 5-7's sold at \$1.05, with 7-9's quoted nominally around \$1.25, and 9-12's around \$2.15@2.20. Packer 5-7's quoted nominally around \$1.20, with sales reported on 7-9's at \$1.50 and 9-12's at \$2.40.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 10, 1938, with comparisons:

	PACKER HIDES.		Cor. week, 1937.
	Week ended June 10.	Prev. week.	
Hvy. nat. strs.	@ 9%	@ 9%	16% @17
Hvy. Tex. strs.	@ 9%	@ 9%	16% @17
Hvy. butt brnd'd strs.	@ 9%	@ 9%	16% @17
Hvy. Col. strs.	@ 9	@ 9	16 @16 1/4
Ex-light Tex. strs.	8 1/2 @ 8 1/2	@ 8 1/2	15 @15 1/4
Brnd'd cows. 8 1/2 @ 8 1/2	@ 8 1/2	@ 8 1/2	15 @15 1/4
Hvy. nat. cows.	8 1/2 ax	@ 8 1/2	15 1/2 @16
Lt. nat. cows. 8 1/2 @ 8 1/2	@ 8 1/2	@ 8 1/2	15 1/2 @16
Nat. bulls.	@ 7	@ 7	@18
Brnd'd bulls.	@ 6	@ 6	@12
Calfskins.14	@15	@16n	24 @27
Kips, nat.12 1/2 @13n	@12 1/2	@12 1/2	@17 1/4
Kips, ov-wt.	@12	@11 1/2	@16
Kips, brnd'd.	@ 8 1/2	@ 8 1/2	@15
Slunks, reg.	@60	@70n	1.10 @1.20
Slunks, hris.	@25n	@30n	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	7 1/2 @ 8	7 1/2 @ 8	14 @14 1/4
Branded.	7 @ 7 1/2	7 @ 7 1/2	13 1/2 @14 1/4
Nat. bulls.	6 @ 6 1/2	6 @ 6 1/2	@11 1/2
Brnd'd bulls.	5 1/2 @ 5 1/2	5 1/2 @ 5 1/2	@10 1/4
Calfskins.11	@12ax	10 1/2 @11 1/2	20 @24
Kips.	10 1/2 @10 1/2	10 @10 1/2	@15 1/4
Slunks, reg.	@55n	@60n	@1.00n
Slunks, hris.	@25n	@25n	35 @40n

COUNTRY HIDES.

Hvy. steers.	6 1/2 @ 6 1/2	@ 6 1/2	@11n
Hvy. cows.	6 1/2 @ 6 1/2	@ 6 1/2	@11n
Buffs.	@ 8 1/2	6 1/2 @ 7	12 1/2 @12 1/2
Extremes.	@ 7 1/2	@ 8	13 1/2 @13 1/2
Bulls.	@ 5	@ 5 1/2	9 1/2 @ 9 1/2
Calfskins.	8 1/2 @ 9ax	@ 8 1/2	@16
Kips.	@ 8n	@ 8ax	13 1/2 @13 1/2
Horsehides.	2.00 @2.70	2.00 @2.75	4.25 @5.25

SHEEPSKINS.

Pkr. lambs.
Sm. pkr.
Pkr. shearings.45	@55	45 @55	1.25 @1.40
Dry pelts.11	@11 1/2	@11	20 @22

N. Y. HIDE FUTURE MARKETS

Saturday, June 4, 1938—Close: June 8.70 sale; Sept. 8.95@9.05 sales; Dec. 9.30 sale; Mar. 9.57 n; June (1939) 9.82 n; sales 131 lots. Closing 32@37 higher.

Monday, June 6, 1938—Close: June 8.55; Sept. 8.85@8.90; Dec. 9.15@9.17; Mar. 9.42 n; June (1939) 9.67 n; sales 62 lots. Closing 10@15 lower.

Tuesday, June 7, 1938—Close: June 8.58 n; Sept. 8.88 sale; Dec. 9.17@9.20; Mar. 9.46@9.50; June (1939) 9.69 n; sales 71 lots. Closing 2@4 higher.

Wednesday, June 8, 1938—Close: June 8.50; Sept. 8.80; Dec. 9.08@9.10; Mar. 9.36 n; June (1939) 9.59 n; sales 37 lots.

Thursday, June 9, 1938—Close: June 8.72 sale; Sept. 9.02; Dec. 9.30; Mar. 9.50 n; June (1939) 9.75 n; sales 111 lots. Closing 14@22 higher.

Friday, June 10, 1938—Close: June 8.35 n; Sept. 8.65; Dec. 8.91; Mar. 9.11 n; June, 1939, 9.36 n; sales 123 lots. Closing 37-39 lower.

The Exchange announced late last week that trading in hide futures will continue on Saturdays to and including June 25th; but Exchange will be closed on Saturdays thereafter to and including Sept. 24th.

Week Ending June 11, 1938

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions

Hog products were firmer during the latter part of the week with steadiness in hogs, improvement in other commodities, scattered buying, and inflationary talk, but profit taking and packer selling slowed advances.

Cottonseed Oil

Cotton oil rallied sharply on general buying, covering on very wet weather over the South, and higher cotton and lard markets. July oil liquidation halted up-turn as July continued to show disposition to lose part of its premium over later months. Cash trade was only fair; crude quiet; firm in Southeast; Valley, 6 1/2 c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, 7.97@7.99; Sept. 7.82; Oct., 7.77; Dec., 7.75; Jan. 1939, 7.76. Sales 109 lots. Closing steady.

Tallow

Extra tallow quoted at 4 1/2 c lb., f.o.b.

Stearine

Stearine, 5 1/2 @6c.

Friday's Lard Markets

New York, June 10, 1938.—Prices are for export. Lard, prime Western, \$8.80 @8.90; middle Western, \$8.70@8.80; city, 8 1/4 @8 3/4 c; refined continent, 8 1/2 @9c; South American, 9 1/2 c; Brazil kegs, 9 1/2 @9 1/4 c; shortening, 10c in carlots.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 9, 1938: To the United Kingdom, 78,547 quarters; to the Continent, 64,302. Last week to the United Kingdom, 108,304 quarters; to the Continent, 54,364.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended June 4, 1938, were:

	Week June 4.	Previous Week.	Same Week '37.
Cured Meats, lbs.	13,548,000	16,549,000	13,094,000
Fresh Meats, lbs.	38,638,000	54,157,000	40,622,000
Lard, lbs.	2,383,000	2,122,000	2,829,000

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 24,064 cattle, 5,165 calves, 34,197 hogs and 10,804 sheep.

BRITISH PROVISION MARKETS

Liverpool, June 10, 1938.—Provision market steady but dull; fair demand for hams and lard.

Friday's prices were: Hams, American cut, 93s; ham, long cut, exhausted; short backs, unquoted; bellies, English, 65s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 85s; Canadian Cumberlands, 81s; spot lard, 45s 9d.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of May 25:

	May 25, 1938.	May 18, 1938.	May 26, 1937.
	per cwt.	per cwt.	per cwt.
American green bellies.	\$14.47	\$14.41	\$17.10
Danish Wiltshire sides.	21.64	22.29	20.85
Canadian green sides.	19.32	20.07	17.65
American short cut green hams.	20.69	20.42	20.06
American refined lard.	10.63	10.63	15.15

CHICAGO HIDE FUTURES

September, December and March contracts will be posted for the initial trades in the raw hides futures market to be launched on the floor of the Chicago Mercantile Exchange on June 13. Basis of Chicago contracts is standard No. 1, light native cows, July, August and/or September take-off, with premiums or discounts, ranging to 1 1/4 c per pound, for other varieties and grades. South American hides of December, January and/or February take-off will command stated premiums. Deliveries will be at par in approved warehouses in Chicago or in the port of New York. Trading unit is 40,000 lbs. (5% more or less). Price changes will be registered in cents and hundredths of a cent per pound. Minimum fluctuation of one one-hundredth of a cent (a point), will equal \$4.00 on a contract. The exchange has set no limits between which prices of hide futures may fluctuate in any one day. Minimum margin required of customers is \$400. Non-member commissions will be \$30 a contract, irrespective of price range.

HULL OIL MARKETS

Hull, England, June 8, 1938.—Refined oil, 19s. 6d. Egyptian crude cottonseed oil, 16s. 6d.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended June 10, 1938, totaled 45 bbls. pork; 466,340 lbs. of lard and 133,500 lbs. of bacon.

Live Stock Markets

WEEKLY REVIEW

May Livestock Slaughter Shows Good Gain

LIVESTOCK slaughter under federal inspection during May, 1938, was larger than in April and in May a year ago for all classes except calves. Cattle slaughter at 772,331 head was among the six highest for May since 1920. Hog slaughter was the highest for the month since 1934 and sheep and lamb kill highest of record for May with one exception.

Federally inspected slaughter in May with comparisons, is reported as follows:

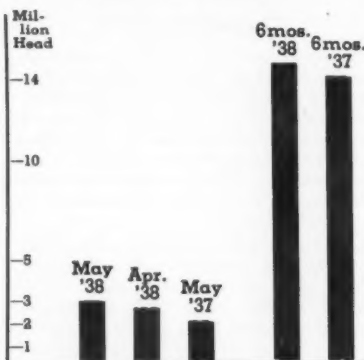
	May, 1938.	Apr., 1938.	May, 1937.
Cattle	772,331	748,620	744,004
Calves	499,675	502,082	561,414
Sheep and lambs..	1,550,041	1,424,933	1,370,539
Hogs	2,584,723	2,462,091	2,098,596

Slaughter of cattle, hogs and sheep during the first five months of 1938, compared with that of each of the past 19 years, was as follows:

	Cattle.	Hogs.	Sheep.
1938.....	3,876,157	14,691,079	7,378,147
1937.....	3,947,641	14,302,965	7,031,888
1936.....	4,008,678	13,502,049	6,706,559
1935.....	3,745,529	11,963,730	6,922,512
1934.....	3,948,493	10,492,400	6,216,608
1933.....	3,131,655	20,801,942	6,908,972
1932.....	3,134,502	20,935,212	7,485,753
1931.....	3,239,181	19,923,386	6,909,378
1930.....	3,213,848	19,730,823	6,527,105
1929.....	3,274,764	21,429,819	5,430,328
1928.....	3,388,631	23,729,262	5,147,993
1927.....	3,775,286	18,840,715	5,098,468
1926.....	3,852,544	17,649,599	5,142,593
1925.....	3,727,081	19,947,742	4,870,928
1924.....	3,009,190	23,804,717	4,682,555
1923.....	3,525,671	22,706,963	4,767,098
1922.....	3,176,486	17,466,752	4,178,572
1921.....	2,997,541	17,470,821	5,127,108
1920.....	3,406,419	17,826,205	3,953,754

Calf slaughter in May was the smallest for the month since 1933 but was well above May slaughters prior to that time. For the first five months of 1938 calf slaughter totaled 2,326,000 head. This compares with 2,661,000 in the like period of 1937, 2,380,000 in 1936, and 2,353,000 head in 1935.

HOG KILL LARGER



YARDAGE ON "DIRECTS"

Interstate Commerce Commission is being asked to order delivery of "direct" rail livestock shipments to the consignee rather than to the Union Stock Yards and Transit Co., Chicago, in current hearings under Docket 27862, Swift & Company et al. vs. Alton et al. Complaining witnesses testified that when livestock was delivered to the stock yards company it went from unloading to storage pens, regardless of whether or not immediate delivery was desired, and a yardage charge was assessed.

Complainants declared yardage charge was a storage charge while defendants termed it a charge for use of stock yards facilities. The complainants asked an order declaring transportation not complete under line haul rates until shipments were turned over to consignee and asked reparation in amount of yardage charges already collected.

HOGS AVERAGE HEAVIER

Average weight of hogs at all principal points continued heavy during May, being considerably above a year ago. At St. Paul hogs averaged 25 lbs. more and at Omaha 18 lbs. above a year ago. Average weights during the month compared with a year ago at the principal markets was as follows:

	May, 1938.	May, 1937.
Chicago	251	239
Omaha	263	245
Kansas City	218	209
E. St. Louis	216	209
St. Joseph	231	221
Wichita	222	213
St. Paul	236	209
Denver	238	225

In view not only of increased receipts in May over May a year ago and of the heavier average weights, production of pork and lard during the month showed marked increases over the same time in 1937.

BUY FANCY LAMBS

Fancy lambs were sold at National Stock Yards, Ill., during the first week in June following the Vocational Fat Lamb Show held at the yards. The grand champion was a 70-lb. Southdown and sold to Kroger Grocery & Baking Co. at \$1.65 per pound. The champion heavy lamb and reserve champion of the show went to Ed Merkel of E. St. Louis at 39c per pound and Swift & Company purchased the champion pen of 3 at 20c per pound.

MAY BUFFALO LIVESTOCK

May movement at Buffalo, N. Y.:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	13,133	25,730	20,539	42,705
Shipments	4,659	17,398	9,322	21,116
Local slaughters....	8,136	8,239	11,098	21,948

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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 9, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, receipts through Thursday were about 4 per cent larger than for same days last week, and 16 per cent heavier than the same period a year ago. Trade undertone was strong during week. Market compared with preceding Saturday was unevenly 20@35c higher on all classes. Current prices, good and choice, 180-220-lb., \$8.50@8.65; mostly \$8.55@8.65 at plants with strictly choice to \$8.70 freely; 220-250-lb., \$8.40@8.55; 250-270-lb., \$8.30@8.45; 270-290-lb., \$8.20@8.35; 290-350-lb., \$7.90@8.25; 160-180-lb., \$8.25@8.55; sows 350-lb. down, \$7.60@7.75; heavier weights up to 550-lb., largely \$7.25@7.60.

Receipts at the Corn Belt concentration points and meat plants week ended June 9 were as follows:

	This week.	Last week.
Friday, June 3.....	18,300	17,900
Saturday, June 4.....	18,500	20,100
Monday, June 6.....	31,400	Holiday
Tuesday, June 7.....	9,800	33,500
Wednesday, June 8.....	14,500	18,900
Thursday, June 9.....	16,900	17,550

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended June 2.	Last week.	Same week 1937.
Toronto.....	\$7.50	\$7.50	\$8.75
Montreal.....	7.75	7.50	8.75
Winnipeg.....	7.75	7.25	9.00
Calgary.....	7.25	7.00	8.75
Edmonton.....	7.00	7.00	8.00
Prince Albert.....	6.00	5.50	7.50
Moose Jaw.....	7.00	6.75	8.00
Saskatoon.....	6.25	6.75	8.75

VEAL CALVES.

Toronto.....	\$9.00	\$9.00	\$8.50
Montreal.....	8.00	8.00	8.00
Winnipeg.....	7.50	7.50	6.50
Calgary.....	8.00	7.75	7.00
Edmonton.....	7.00	7.00	6.00
Prince Albert.....	5.00	5.50	6.00
Moose Jaw.....	7.00	6.50	6.50
Saskatoon.....	7.00	7.00	5.75

SELECT BACON HOGS.

Toronto.....	\$10.90	\$10.00	\$9.15
Montreal (1).....	11.25	10.75	9.25
Winnipeg (1).....	11.00	11.00	8.25
Calgary.....	10.00	10.00	8.00
Edmonton.....	10.35	10.25	8.00
Prince Albert.....	10.75	10.75	8.00
Moose Jaw.....	10.85	10.85	8.10
Saskatoon.....	10.75	10.75	8.00

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto.....	\$13.00	\$13.00	\$13.50
Montreal.....	13.00	8.00
Winnipeg.....	12.00	12.00	11.00
Calgary.....	10.75	10.00	10.50
Edmonton.....	9.00	10.50	10.00
Prince Albert.....	10.00	6.00	10.00
Moose Jaw.....	10.00
Saskatoon.....	10.00	7.25	9.00

NEW YORK LIVESTOCK

Receipts week ended June 4:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	3,607	8,630	4,206	26,122
Central Union.....	2,193	2,408	13,421
New York.....	274	8,320	14,212	490
Total.....	6,074	14,358	18,418	40,033
Last week.....	6,691	17,062	20,194	43,298
Two weeks ago.....	8,041	14,871	24,227	51,002

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 9, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:

140-160 lbs.....	\$ 8.65@ 9.00	\$ 8.60@ 8.90	\$ 8.50@ 8.70	\$ 8.50@ 8.80	\$ 9.00@ 9.10
160-180 lbs.....	8.80@ 9.10	8.85@ 9.00	8.65@ 8.75	8.65@ 8.85	9.00@ 9.10
180-200 lbs.....	8.90@ 9.10	8.85@ 9.00	8.70@ 8.80	8.75@ 8.85	9.00@ 9.10
200-220 lbs.....	8.90@ 9.10	8.85@ 9.00	8.70@ 8.80	8.75@ 8.85	9.00@ 9.10
220-250 lbs.....	8.85@ 9.10	8.80@ 8.90	8.65@ 8.80	8.70@ 8.85	8.65@ 8.90
250-290 lbs.....	8.75@ 9.00	8.55@ 8.85	8.40@ 8.75	8.60@ 8.85	8.30@ 8.75
290-350 lbs.....	8.60@ 8.85	8.35@ 8.70	8.15@ 8.55	8.35@ 8.75	8.10@ 8.35

Medium:

140-160 lbs.....	8.15@ 8.65	8.15@ 8.75	8.50@ 9.00
160-180 lbs.....	8.25@ 8.80	8.25@ 8.80	8.50@ 9.00
180-200 lbs.....	8.40@ 8.90	8.40@ 8.80	8.50@ 9.00

PACKING SOWS:

Good:

275-350 lbs.....	8.25@ 8.50	7.65@ 8.00	7.70@ 7.90	7.75@ 8.00	7.75@ 7.85
350-425 lbs.....	8.00@ 8.35	7.50@ 7.85	7.65@ 7.85	7.60@ 7.85	7.65@ 7.75
425-550 lbs.....	7.75@ 8.10	7.40@ 7.65	7.55@ 7.75	7.50@ 7.75	7.40@ 7.65
Medium, 275-550 lbs.....	7.40@ 8.10	7.00@ 7.65

SLAUGHTER PIGS:

Good-choice, 100-140 lbs.....	8.35@ 8.85	8.40@ 8.75	9.10@ 9.50
Medium, 100-140 lbs.....	7.85@ 8.65	8.00@ 8.50

Slaughter Cattle, Calves and Vealers:

STEERS, choice:

750-900 lbs.....	9.25@10.00	9.25@10.00	8.75@ 9.75	9.00@10.00	9.00@ 9.75
900-1100 lbs.....	9.50@10.25	9.50@10.25	8.75@10.00	9.15@10.15	9.25@ 9.90
1100-1300 lbs.....	9.75@10.50	9.50@10.25	9.25@10.25	9.35@10.25	9.35@10.00
1300-1500 lbs.....	9.75@10.50	9.50@10.25	9.25@10.25	9.35@10.25	9.25@10.00

STEERS, good:

750-900 lbs.....	8.50@ 9.50	8.50@ 9.50	8.00@ 8.75	7.75@ 9.15	8.25@ 9.25
900-1100 lbs.....	8.75@ 9.75	8.50@ 9.50	8.25@ 9.00	8.00@ 9.35	8.35@ 9.35
1100-1300 lbs.....	8.75@ 9.75	8.75@ 9.50	8.25@ 9.00	8.25@ 9.35	8.50@ 9.35
1300-1500 lbs.....	8.85@ 9.75	8.75@ 9.50	8.50@ 9.25	8.35@ 9.35	8.50@ 9.35

STEERS, medium:

750-1100 lbs.....	7.50@ 8.75	7.50@ 8.75	7.25@ 8.25	7.00@ 8.25	7.50@ 8.35
1100-1300 lbs.....	8.00@ 8.75	7.50@ 8.75	7.75@ 8.50	7.35@ 8.35	7.65@ 8.50

STEERS, common:

750-1100 lbs.....	6.50@ 8.00	7.00@ 7.50	6.50@ 7.75	6.00@ 7.35	6.35@ 7.65
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STEERS AND HEIFERS:

Choice, 550-750 lbs.....	9.00@ 9.75	9.00@ 9.75	8.50@ 9.25	8.50@ 9.50	8.75@ 9.65
Good, 550-750 lbs.....	8.25@ 9.00	8.00@ 9.00	7.75@ 8.50	7.50@ 8.50	7.85@ 9.00

HEIFERS:

Choice, 750-900 lbs.....	9.00@ 9.75	9.00@ 9.75	8.50@ 9.25	8.50@ 9.50	8.85@ 9.50
Good, 750-900 lbs.....	8.25@ 9.00	8.00@ 9.00	7.75@ 8.50	7.50@ 8.75	7.85@ 8.85
Medium, 550-900 lbs.....	7.50@ 8.25	7.00@ 8.00	6.75@ 7.75	6.50@ 7.50	7.15@ 8.00
Common, 550-900 lbs.....	6.50@ 7.50	6.25@ 7.00	5.75@ 6.75	5.50@ 6.50	6.00@ 7.15

COWS, all weights:

Choice.....	7.50@ 8.25	7.00@ 7.50	6.50@ 7.00
Good.....	6.75@ 7.50	6.00@ 7.00	6.50@ 7.00	6.25@ 7.00	5.85@ 6.50
Medium.....	6.25@ 6.75	5.50@ 6.00	5.75@ 6.50	5.85@ 6.25	5.25@ 5.85
Common.....	5.50@ 6.25	5.00@ 5.50	5.25@ 5.75	5.00@ 5.35	3.75@ 5.25
Low cutter and cutter.....	4.00@ 5.50	4.00@ 5.00	4.25@ 5.25	3.75@ 5.00

BULLS, yearlings excluded:

All weights:
Good.....	6.25@ 7.00	6.75@ 7.25	6.25@ 6.75	6.25@ 6.65	6.25@ 6.75
Medium.....	6.25@ 6.90	6.00@ 6.75	6.00@ 6.40	6.25@ 6.25	5.75@ 6.40
Cutter and common.....	5.25@ 6.25	5.00@ 6.00	5.25@ 6.00	4.75@ 5.50	5.00@ 5.90

VEALERS (all weights):

Choice.....	8.50@ 9.50	@ 8.75	8.50@ 9.50	8.00@ 9.00	8.50@ 9.50
Good.....	8.00@ 9.00	7.50@ 8.75	7.50@ 8.50	7.00@ 8.00	7.00@ 8.50
Medium.....	7.00@ 8.00	6.25@ 7.50	6.50@ 7.50	6.00@ 7.00	6.50@ 7.50
Cull and common.....	5.50@ 7.00	4.50@ 6.25	5.00@ 6.50	4.50@ 6.00	4.50@ 6.50

CALVES: 250-400 lbs.:

Choice.....	7.50@ 8.50	7.50@ 8.75	7.50@ 8.50	7.75@ 8.50	8.00@ 9.00
Good.....	6.50@ 7.50	6.50@ 7.50	6.50@ 7.50	6.75@ 7.75	7.00@ 8.00
Medium.....	5.50@ 6.50	5.75@ 6.50	5.50@ 6.50	5.75@ 6.75	6.00@ 7.00
Common.....	5.00@ 5.50	4.75@ 5.75	4.50@ 5.50	5.75@ 5.75	5.00@ 6.00

Slaughter Lambs and Sheep:*

SPRING LAMBS:

Choice.....	9.60@10.00	9.50@ 9.75	8.75@ 9.25	8.75@ 9.15	9.25@ 9.50
Good.....	9.00@ 9.60	8.75@ 9.50	8.25@ 8.75	8.25@ 8.75	8.75@ 9.25
Medium.....	8.00@ 9.00	7.75@ 8.75	7.50@ 8.25	7.00@ 8.25	7.75@ 8.75
Common (plain).....	6.25@ 7.75	6.00@ 7.50	5.50@ 7.00

LAMBS (Shorn):

Choice.....	6.25@ 6.85	6.75@ 7.00	6.50@ 6.85	6.75@ 7.00	6.50@ 6.75
Good.....	5.75@ 6.25	6.25@ 6.75	6.00@ 6.50	6.00@ 6.75	6.00@ 6.50
Medium.....	5.25@ 5.75	5.25@ 6.25	5.25@ 6.00	5.00@ 6.00	5.00@ 6.00
Common (plain).....	4.50@ 5.25	4.25@ 5.25	4.75@ 5.25	4.00@ 5.00	5.00@ 5.50

EWES (Shorn):

Good-choice.....	3.35@ 3.75	2.75@ 3.00	2.75@ 3.25	3.00@ 3.50	3.00@ 3.50
Common (plain) & medium.....	2.00@ 3.35	1.50@ 2.75	1.50@ 2.75	1.50@ 3.00	1.50@ 3.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 4, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company.....	4,846	2,965	9,429
Swift & Company.....	2,398	2,585	1,128
Wilson & Co.....	4,290	8,843	4,068
C. H. Hammond Co.....	1,772
Shippers.....	5,588	5,744	975
Others.....	7,923	21,587	11,770
Brennan Packing Co., 277 hogs; Western Packing Co., Inc., 1,349 hogs; Agar Packing Co., 2,520 hogs.
Total: 29,612 cattle; 6,404 calves; 67,158 hogs; 29,541 sheep.
Including 156 cattle, 599 calves, 25,748 hogs and 16,869 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,904	821	1,686	9,768
Cudahy Pkg. Co.....	1,271	680	848	5,879
Swift & Company.....	1,234	710	1,049	8,833
Wilson & Co.....	947	582	941	6,619
Indep. Pkg. Co.....	234
M. Kornblum Pkg. Co., 1,141
Others.....	4,537	943	604	12,986
Total.....	12,444	3,743	5,842	43,585
Not including 15,398 hogs bought direct.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	4,160	3,667	3,808
Cudahy Pkg. Co.....	2,370	2,448	4,394
Swift & Company.....	2,237	1,519	3,099
Others.....	10,271	9,885
Cattle and calves: Eagle Pkg. Co., 24; Greater Omaha Pkg. Co., 166; Geo. Homan, 48; Lewis Pkg. Co., 752; Nebraska Beef Co., 466; Omaha Pkg. Co., 143; John Roth & Son, 92; South Omaha Pkg. Co., 160; American Pkg. Co., 80; Lincoln Pkg. Co., 207; Wilson & Co., 562.
Total: 12,937 cattle and calves; 17,905 hogs; 20,976 sheep.
Not including 4,408 hogs and 9,910 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	1,855	1,089	4,132	10,244
Swift & Company.....	1,642	1,821	3,890	5,794
Hunter Pkg. Co.....	841	1,054	3,094	514
Helf Pkg. Co.....	1,662
Krey Pkg. Co.....	1,878
Lacide Pkg. Co.....	1,180
Sleiof Pkg. Co.....	1,147
Shippers.....	6,947	8,870	9,822	15,779
Others.....	2,420	202	3,183	2,539
Total.....	13,745	8,922	29,968	34,160
Not including 1,665 cattle, 4,706 calves, 22,916 hogs, and 5,458 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.....	1,460	756	4,599	9,532
Armour and Company.....	1,924	731	4,463	5,555
Others.....	1,306	125	198	800
Total.....	4,687	1,612	9,254	15,887
Not including 1,423 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,028	102	3,889	1,800
Armour and Company.....	1,827	90	3,867	1,194
Swift & Company.....	1,576	80	3,314	1,233
Shippers.....	3,029	21	3,568	106
Others.....	277	8	62
Total.....	9,037	303	13,690	3,893

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.....	889	929	994	4,895
Dold Pkg. Co.....	741	151	722	30
Dunn-Ostertag.....	114
Fred W. Dold.....	107	446	1
Sundowner Pkg. Co.....	47	123	3
Pioneer Cattle Co.....	33
Rose Pkg. Co.....	320
Keefe Pkg. Co.....	145
Total.....	2,431	1,080	2,285	4,435
Not including 35 cattle and 1,072 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	1,071	102	918	1,855
Swift & Company.....	903	132	958	4,744
Cudahy Pkg. Co.....	726	152	554	650
Others.....	1,907	353	1,188	2,247
Total.....	4,807	730	3,618	9,496

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,239	1,920	6,005	1,813
Cudahy Pkg. Co.....	903	1,170	300
M. Rifkin & Son.....	422	30
Swift & Company.....	3,801	3,432	7,615	2,717
United Pkg. Co.....	1,922	483
Total.....	9,337	6,999	13,650	4,235
Not including 180 cattle, 485 calves, 2,773 hogs and 2,139 sheep bought direct.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	2,046	1,140	1,324	2,623
Wilson & Co.....	2,380	1,261	1,648	2,785
Others.....	288	21	583	0
Total.....	4,788	2,421	4,617	5,413
Not including 30 cattle and 867 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	5,346	1,717	1,786	17,507
Swift & Company.....	4,672	1,748	1,508	18,849
City Pkg. Co.....	197	52	803
Blue Bonnet Pkg. Co.....	221	74	132	1
H. Rosenthal Pkg. Co.....	113	11	81	34
Total.....	10,540	3,599	8,815	36,390

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	1,397	3,690	5,089	762
Armour and Company.....	598	1,829
N. Y. B. D. M. Co.....	40
Shippers.....	81	15	75
Others.....	777	967	57	59
Total.....	2,803	6,510	6,121	821

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Klogan Co.....	1,848	762	11,968	1,062
Armour and Company.....	587	283	1,899
Hilgemeyer Bros.....	6	600
Stumpf Bros.....	126
Meier Pkg. Co.....	68	7	160
Stark & Wetzel.....	115	29	317
Wabnitz and Peters.....	44	42	311
Maass Hartman Co.....	47	11
Shippers.....	4,104	2,211	20,717	586
Others.....	906	136	174	215
Total.....	7,525	3,451	36,292	1,915

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....	30	230
E. Kahn's Sons Co.....	364	442	7,683	1,844
Lohrey Packing Co.....	8	247
H. H. Meyer Pkg. Co.....	12	3,411
J. Schlachter's Sons.....	117	164	69
J. & F. Schroth P. Co.....	25	2,798
J. F. Stegner Co.....	241	222	3
Shippers.....	255	275	2,095	1,471
Others.....	1,267	699	662	430
Total.....	2,284	1,832	16,891	4,047
Not including 521 cattle, 3,721 hogs and sheep bought direct.

RECAPITULATION.

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago.....	29,612	34,193	30,856
Kansas City.....	12,444	12,731	15,263
Omaha.....	12,937	15,714	14,265
East St. Louis.....	13,745	15,139	16,080
St. Joseph.....	4,687	4,475	4,819
Sioux City.....	9,037	11,000	6,613
Oklahoma City.....	4,788	5,074	5,068
Wichita.....	2,431	2,796	2,585
Denver.....	4,807	5,000	6,307
St. Paul.....	9,337	12,689	11,556
Milwaukee.....	2,803	3,073	2,305
Indianapolis.....	7,525	8,848	6,179
Cincinnati.....	2,284	2,085	2,103
Ft. Worth.....	10,540	8,639	12,493
Total.....	126,541	139,516	147,804
*Cattle and calves.

HOGS.

	Chicago.	Calves.	Hogs.	Sheep.
Chicago.....	67,158	76,845	84,855
Kansas City.....	5,342	5,810	4,485
Omaha.....	17,905	19,996	14,505
East St. Louis.....	29,868	40,155	37,598
St. Joseph.....	9,254	9,393	7,874
Sioux City.....	13,690	15,857	11,100
Oklahoma City.....	4,617	6,865	3,347
Wichita.....	2,285	2,491	2,284
Denver.....	3,618	4,308	3,576
St. Paul.....	9,337	15,975	18,400
Milwaukee.....	2,803	3,073	2,305
Indianapolis.....	36,292	39,886	28,273
Cincinnati.....	16,891	19,632	13,233
Ft. Worth.....	3,515	3,667	4,335
Total.....	222,965	267,473	189,117

SHEEP.

	Chicago.	Calves.	Hogs.	Sheep.
Chicago.....	29,541	36,945	23,323
Kansas City.....	43,585	48,098	30,790
Omaha.....	20,976	36,720	35,282
East St. Louis.....	34,160	29,637	31,661
St. Joseph.....	15,887	13,069	14,841
Sioux City.....	3,893	3,928	2,906
Oklahoma City.....	5,413	5,245	4,357
Wichita.....	4,435	4,131	6,748
Denver.....	9,496	81,839	2,919
St. Paul.....	4,235	3,246	2,089
Milwaukee.....	821	520	774
Indianapolis.....	1,915	4,063	2,079
Cincinnati.....	4,047	3,201	3,801
Ft. Worth.....	36,390	47,810	20,465
Total.....	214,594	253,482	182,415
†Includes directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 30.....	Holiday.
Tues., May 31.....	2,822	404	1,717	573
Wed., June 1.....	3,229	143	1,137	130
Thurs., June 2.....	1,607	45	1,627
Fri., June 3.....	667	111	1,256	192
Sat., June 4.....	100	200	200
Total this week.....	30,212	6,647	67,157	28,062
Previous week.....	33,833	7,599	76,702	36,759
Year ago.....	30,988	8,240	64,483	36,352
Two years ago.....	37,740	8,755	73,929	23,938

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 30.....	Holiday.
Tues., May 31.....	2,822	404	1,717	573
Wed., June 1.....	3,229	143	1,137	130
Thurs., June 2.....	1,607	45	1,627
Fri., June 3.....	667	111	1,256	192
Sat., June 4.....	100	200	200
Total this week.....	8,425	703	8,007	1,005
Previous week.....	10,121	935	6,538	1,319
Year ago.....	7,960	1,180	6,778	1,367
Two years ago.....	10,475	1,353	7,952	1,416

JUNE AND YEAR RECEIPTS.

	June.	1937.	1938.	1937.
Cattle.....	17,632	30,710	807,383	826,871
Calves.....	3,849	3,189	149,886	171,175
Hogs.....	45,083	52,073	1,332,945	1,333,568
Sheep.....	21,144	35,455	1,193,739	1,107,825

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 4....	\$ 9.25	\$ 8.50	\$ 2.85	\$ 8.95
Previous week.....	8.90	8.00	3.10	7.20
1937.....	11.50	11.10	3.75	12.00
1936.....	7.85	9.85	3.35	11.50
1935.....	10.60	9.75	2.50	9.30
1934.....	6.80	8.25	1.50	8.35
1933.....	5.90	4.65	2.60	8.05
Ave., 1933-1937....	\$8.55	\$7.30	\$2.75	\$9.80

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 4, 1938.

CATTLE.

	Week ended June 4.	Prev. week.	Cor. week, 1937.
Chicago	21,380	24,072	24,052
Kansas City	16,187	16,229	19,606
Omaha	18,885	16,280	14,265
East St. Louis	8,858	9,025	15,899
St. Joseph	5,485	5,257	5,859
Sioux City	6,297	8,050	5,236
Wichita	3,511	5,754	4,148
Fort Worth	1,054	8,539	12,493
Philadelphia	1,642	1,359	1,863
Indianapolis	1,422	1,769	1,822
New York & Jersey City	7,297	9,190	7,856
Oklahoma City	6,902	7,717	8,242
Cincinnati	3,202	2,943	2,007
Denver	3,915	4,110	4,505
St. Paul	9,337	10,442	7,108
Milwaukee	2,767	2,971	2,753
Total	111,244	131,247	138,214

*Cattle and calves.

HOGS.

Chicago	66,400	84,243	57,204
Kansas City	18,882	20,353	15,004
Omaha	17,680	19,143	15,358
East St. Louis	36,379	47,446	30,929
St. Joseph	10,581	10,960	9,138
Sioux City	11,720	16,069	9,812
Wichita	3,857	8,660	3,283
Fort Worth	3,815	3,667	4,335
Philadelphia	14,176	15,511	10,451
Indianapolis	12,576	14,274	5,991
New York & Jersey City	36,443	41,380	23,965
Oklahoma City	4,917	6,865	4,067
Cincinnati	14,893	17,604	9,786
Denver	3,641	4,459	3,558
St. Paul	19,390	22,491	22,880
Milwaukee	6,085	6,538	5,763
Total	270,635	334,677	231,524

SHEEP.

Chicago	27,374	35,626	30,915
Kansas City	43,585	43,098	30,790
Omaha	15,798	30,885	15,051
East St. Louis	19,881	20,169	19,106
St. Joseph	15,087	13,069	14,841
Sioux City	3,727	3,909	3,329
Wichita	4,435	4,131	6,748
Fort Worth	59,961	47,810	20,465
Philadelphia	4,262	4,091	3,625
Indianapolis	1,539	2,821	580
New York & Jersey City	51,797	64,320	46,169
Oklahoma City	5,413	5,245	4,557
Cincinnati	12,409	17,008	4,889
Denver	4,103	6,802	2,185
St. Paul	4,235	3,246	2,089
Milwaukee	808	520	750
Total	248,305	283,450	213,719

RECEIPTS AT CHIEF CENTERS

Week ended June 4, 1938:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 4	179,000	261,000	239,000
Previous week	180,000	315,000	324,000
1937	173,000	244,000	238,000
1936	190,000	325,000	228,000
1935	190,000	252,000	276,000

At 11 markets:

	Cattle.	Hogs.
Week ended June 4	179,000	261,000
Previous week	180,000	315,000
1937	173,000	244,000
1936	190,000	325,000
1935	190,000	252,000
1934	179,000	261,000
1933	179,000	261,000
1932	179,000	261,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended June 4	123,000	171,000	152,000
Previous week	122,000	205,000	184,000
1937	114,000	149,000	160,000
1936	133,000	212,000	199,000
1935	128,000	175,000	163,000
1934	125,000	175,000	163,000
1933	146,000	446,000	163,000
1932	120,000	329,000	184,000

PACIFIC COAST LIVESTOCK

Receipts five days ended June 3:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,841	1,493	1,359	2,963
San Francisco	764	72	1,917	2,684
Portland	2,990	400	3,370	2,500
DIRECTS—Los Angeles: Cattle, 16 cars; calves, 1 car; hogs, 98 cars; sheep, 21 cars. San Francisco: Cattle, 336 head; calves, 143 head; hogs, 933 head; sheep, 1,516 head. Portland: Hogs, 518 head.				

Week Ending June 11, 1938

LIVESTOCK PRICES COMPARED

May prices at Chicago, as reported by U. S. Dept. of Agriculture, compared:

SLAUGHTER CATTLE AND VEALERS.

	May, 1938.	Apr., 1938.	May, 1937.
Steers—			
Choice 750-900 lbs. ¹	\$9.18	\$9.19	\$12.06
900-1100 lbs.	9.46	9.44	13.14
1100-1300 lbs.	9.06	9.67	14.17
Good, 750-900 lbs.	8.77	9.80	14.36
900-1100 lbs.	8.48	8.22	10.84
1100-1300 lbs.	8.73	8.57	11.83
1300-1500 lbs.	8.96	8.74	12.29
Medium, 750-1100 lbs. ²	7.77	7.78	10.04
1100-1300 lbs.	8.10	8.10	10.18
Common, 750-1100 ³	7.26	7.19	8.50
Steers and Heifers—			
Choice, 550-750 lbs. ¹	9.10	9.08	11.50
Good, 550-750 lbs. ²	8.28	8.34	10.56
Heifers—			
Choice, 750-900 lbs.	9.11	9.09	11.20
Good, 750-900 lbs.	8.40	8.23	11.20
Medium, 550-900 lbs.	7.74	7.47	8.43
Common, 550-900 lbs.	7.02	6.78	8.43
Cows—All wts.—			
Choice	7.43	7.44	9.11
Good	6.90	6.92	8.02
Medium	6.39	6.39	6.71
Common	5.89	5.82	6.71
Low cutter and cutter	4.96	4.94	4.96
Bulls (ygs. excluded)—All wts.—			
Good	6.79	6.78	7.90
Medium	6.63	6.54	6.23
Cutter and common	5.97	5.89	6.23
Vealers—All wts.—			
Choice	9.14	9.17	9.10
Good	8.09	7.80	9.10
Medium	7.12	6.68	7.38
Cull and common	6.08	5.89	5.89
Calves—250-400 lbs.—			
Choice	7.45	7.30	8.24
Good	6.55	6.40	8.24
Medium	6.00	6.00	5.62
Common	5.25	5.25	5.62

HOGS.

Barrows and gilts—			
Good & choice, 140-160 lbs.	\$5.18	\$3.43	\$10.23
160-180 lbs.	5.30	8.53	10.80
180-200 lbs.	8.35	8.58	10.83
200-220 lbs.	8.35	8.58	11.02
220-250 lbs.	8.34	8.49	11.02
250-280 lbs.	8.21	8.29	11.02
280-350 lbs.	8.06	8.13	10.90
Medium, 140-160 lbs.	7.73	8.06	9.80
160-180 lbs.	7.94	8.13	10.22
180-200 lbs.	8.02	8.26	10.44

Packing Sows—			
Good, 275-350 lbs.	7.54	7.64	10.36
350-425 lbs.	7.42	7.59	10.15
425-550 lbs.	7.28	7.38	9.94
Medium, 275-350 lbs.	7.14	7.21	9.43

Slaughter Pigs—			
Good & choice, 100-140 lbs.	8.00	8.12	9.75
Medium, 100-140 lbs.	7.46	7.61	8.81

LAMBS AND SHEEP.

Spring lambs—			
Choice	9.16	12.83
Good	8.62	12.36
Medium	7.94	11.71
Common	10.85

Lambs—			
Choice	8.53	8.60	12.20
Good	7.96	7.91	11.29
Medium	7.07	6.92	10.30
Common	6.12	5.97	9.60

Lambs (Shorn)—			
Choice	7.64	7.65	10.34
Good	7.10	7.09	9.94
Medium	6.24	8.76
Common	5.40	8.06

Ewes—			
Good & choice	3.62	4.82	4.50
Common and medium	2.09	3.41	2.93

In 1937 classification: * 550-900 lbs.; * 900-1100 lbs.; * Heifers only; * Good and Choice combined.

Watch the Classified Advertisements page for bargains in equipment.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending June 4, 1938	8,098	2,093	2,336
Week previous	9,484	2,770	2,832
Same week year ago	7,044	2,096	2,182
COWS, carcass			
Week ending June 4, 1938	606	1,283	2,045
Week previous	893	1,208	2,298
Same week year ago	1,074½	1,387	2,405
BULLS, carcass			
Week ending June 4, 1938	284	479	81
Week previous	316½	584	82
Same week year ago	296	613	56
VEAL, carcass			
Week ending June 4, 1938	9,385	2,569	883
Week previous	11,040	2,375	1,005
Same week year ago	14,914	2,698	988
LAMB, carcass			
Week ending June 4, 1938	42,860	14,535	16,642
Week previous	49,998	19,549	19,183
Same week year ago	34,906	15,488	16,011
MUTTON, carcass			
Week ending June 4, 1938	3,447	808	474
Week previous	5,391	587	1,148
Same week year ago	2,495	851	1,104
PORK CUTS, lbs.			
Week ending June 4, 1938	1,776,092	412,608	291,161
Week previous	1,973,849	327,278	428,807
Same week year ago	1,188,128	295,444	279,237
BEEF CUTS, lbs.			
Week ending June 4, 1938	440,679
Week previous	488,406
Same week year ago	290,625

LOCAL SLAUGHTERS.

CATTLE, head			
Week ending June 4, 1938	7297	1,642
Week previous	9190	1,829
Same week year ago	7,856	1,863
CALVES, head			
Week ending June 4, 1938	13,180	2,664
Week previous	16,487	2,995
Same week year ago	15,202	3,310
HOGS, head			
Week ending June 4, 1938	34,316	14,176
Week previous	41,380	15,511
Same week year ago	23,065	10,451
SHEEP, head			
Week ending June 4, 1938	51,799	4,262
Week previous	64,320	4,091
Same week year ago	46,169	3,625

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phey Sales, 516 S. Winter Street, Adrian,
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Meat Packing 40 Years Ago

(From The National Provisioner, June 11, 1898.)

World supply of lard on June 1, 1898, in the United States, in Europe and afloat was estimated at 323,149 tierces, compared with 584,453 tierces on June 1, 1897.

Florian Rohe, founder of Rohe & Brother, New York City, died at the age of 60 years. He was born in Bavaria, came to the United States when 18, and with his brother entered the meat business, which later grew to the packing company of Rohe & Brother. He was survived by his sons, Albert and Oswald.

Dallas Dressed Beef and Packing Co., Dallas, Tex., pioneer packing company of the state, was organized in 1890 and changed its name to Armstrong Packing Co. in 1897, when it was believed that meat packing was firmly entrenched in the state. Officers of the Armstrong Packing Co. were J. S. Armstrong, president; Wm. Doran, vice-president; Lawrence Jones, secretary and treasurer.

Weisel & Co., sausage manufacturers, Milwaukee, Wis., built a new 2-story and basement factory with a capacity of 5,000,000 lbs. of sausage annually.

Pat Burns, well known cattle man of Kootenay, visited Victoria, B. C., for the purpose of negotiating a large cattle enterprise in relation to the Klondike meat supply.

Fred Schmidt, F. J. Smith, J. Deibel and O. P. Lamb, Columbus, O., purchased buildings for conversion into a packinghouse. Improvements and equipment costing \$60,000 were undertaken.

Adam Brown Packing Co., East Orange, N. J., was incorporated with a capital stock of \$120,000, by George Brown, Ambrose McGlochlin and Wm. C. Albertson.

A Chicago Board of Trade membership sold at \$750 net to the buyer.

Meat Packing 25 Years Ago

(From The National Provisioner, June 14, 1913.)

Annual convention of the American Meat Packers' Association was announced for September 22-24 at Chicago, dates coinciding with those of the World Refrigeration Congress in the same city. The packers decided to hold only afternoon sessions, giving opportunity to attend the refrigeration exhibit, visit the stockyards or attend to business.

A shipment of Argentine beef, reputed to be the first ever received in this country, was put on sale in New York on June 9, 1913. It consisted of 100 quarters reshipped from London. The Argentine beef sold at 12c per pound against 13½c for the domestic product. It was said that a glut on the

London market caused the purchase of the meat on a speculation basis for sale in the United States.

Packers granted a wage increase of from 19c to 20c an hour for all ordinary laborers employed at South Omaha and Sioux City plants. The scale was said to be the highest ever paid for this class of employees at South Omaha plants.

Articles of incorporation for the Frederick Abattoir Co., Frederick, Md., were filed and the abattoir business was taken over. Incorporators were William J. Martin, Baltimore, Md., and Thomas B. Hayward and Frank C. Norwood, Frederick.

Swift Canadian Company opened their newly completed plant at Montreal, Can.

Batchelder & Snyder, Boston, Mass., opened their new packinghouse.

Chicago News of Today

O. F. Benz, director of sales, Cellophane division, E. I. du Pont de Nemours & Co., Wilmington, Del., was a visitor in Chicago recently.

Phil Hantover, well-known Southwestern representative of the Independent Casing Co., Chicago, visited the home office this week.

Hide & Leather Association of Chicago will hold its first golf outing at the Briargate Country Club, Deerfield, on June 24. The winner of the afternoon round will be awarded a silver cup to remain in his possession for a year. The day's program includes a dinner. Those who expect to attend are asked to make

TRADING IN HIDE FUTURES

Floor of the Chicago Mercantile Exchange, where trading in hide futures will begin on June 13. The exchange, founded in 1919, also offers facilities for spot and futures trading in butter, shell eggs and frozen eggs and for futures trading in potatoes and cheese.





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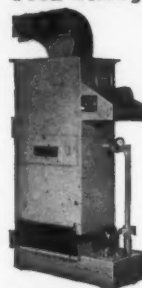
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early reservations with Frank N. Hansen, chairman of the committee.

President H. J. Mayer, sr., H. J. Mayer & Sons Co., sailed recently for a summer's trip through Europe. He will visit Sweden, Norway, Denmark, Holland, France and Italy and will return to the United States in September.

Howard H. White of the National Live Stock and Meat Board is appearing before the convention of the Nebraska Stockgrowers' Association this weekend at Scottsbluff, Neb., to explain the work of the board and conduct a demonstration.

Dr. John R. Mohler, chief of the U. S. Bureau of Animal Industry, and Dr. E. C. Joss, chief of the meat inspection division of the bureau, attended a conference of federal meat inspection officials in Chicago this week.

Walter Bergman, sausage foreman, Geo. A. Hormel & Co., Austin, Minn., visited in Chicago during the week.

Thomas E. Wilson, chairman of the Board of Wilson & Co., and well known producer of purebred Shorthorns, held his thirteenth annual sale at Edellyn Farms, Wilson, Ill., this week, with his cattle averaging \$351 per head. Top price of \$1600 was paid for "Sultan Outlaw," best of the 10 bulls sold. Top female, Edellyn Golden Drop, brought \$890.

Edward E. Brice, vice-president of Riverdale Products Co., attended the animal feed manufacturers' meeting at French Lick Springs, Ind., this week.

S. L. Richardson, Kingan & Co., Indianapolis, Ind., was a recent visitor in Chicago.

E. F. Jackson, Cudahy Bros. Co., Cudahy, Wis., visited in Chicago during the week.

New York News Notes

In excellent health and surrounded by his many friends, Abe Strauss, one of New York's old-time independent slaughterers and wholesalers of lamb and veal, celebrated his 70th birthday on May 30. "Uncle Abe," as he is affectionately called in New York meat circles, formed a partnership with Louis Adler in 1900 and established a small slaughterhouse on the East Side. In 1905 they incorporated under the name of Strauss & Adler, Inc., and moved to 600 West 40th st. Later, larger quarters were secured at 697-9-11 West 40th st., where operations were carried on until 1928, when Mr. Strauss sold his interest to Armour and became manager of the veal department of the New York Butchers Dressed Meat



ABE STRAUSS

Week Ending June 11, 1938

Co., where he is still going strong. Among old employees still serving with him are John McHugh, personnel department, and Miss Eva Borowitz, accountant. His son, Emanuel Strauss, operates the Brook Packing Co., Brook av., Bronx. Louis Adler died in 1923.

Visitors to New York last week included L. O. Alkire and W. A. Holton, sausage department, Swift & Co., Chicago; C. A. Sauber, manager, Swift branch house, Duluth, Minn.; and district managers J. Healy, Baltimore; T. H. Menten, Boston, and F. M. Hall, Philadelphia.

Paul Ware, legal department, Wilson & Co., Chicago, was in New York last week.

Countrywide News Notes

For the third consecutive year W. K. Friert, director of public relations,



W. K. FRIERT

Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md., was reelected unanimously to the presidency of the Advertising Club of Baltimore. Mr. Friert's entire career has been devoted to the meat packing industry. Born in Buffalo, N. Y., he was with the Jacob Dold Packing Co., Buffalo, for 20 years. In 1923 he moved to Baltimore, Md., to become associated with the Esskay Company. Through his aggressiveness, enthusiasm and fair-dealing as president of the Advertising Club of Baltimore and as director of public relations for Esskay, he won a host of friends. As president of the Advertising Club he becomes a member of the board of directors of the Baltimore Association of Commerce.

William A. Mechling, general manager, Lincoln Packing Co., Lincoln, Neb., died at a hospital there last week after a brief illness. He was 51 years old, and although troubled with a heart ailment for some time had been active in the business until a week before his death. Mr. Mechling had been secretary and manager of the plant for several years and directed modernization operations which doubled the plant's capacity. He was a former president of Nebraska

BENEFIT FUND TRUSTEES

Trustees of the Wilson Employees Benefit Fund, a sick and accident benefit association of Wilson & Co., held their biennial meeting in Chicago on June 2 and 3. In the group here shown with company executives are, standing, left to right, W. C. Sherman, R. R. Hawk, C. L. Cameron, E. L. Yanke, Maury Hopkins, secretary, G. S. Harvey, J. A. Hamilton, W. R. Brown, Dr. O. W. Schreiner, medical advisor, and J. L. Jung, all of Chicago; Louis Black, Cedar Rapids; Emil Rogalla, Chicago; Joe Bergstrom, Albert Lea, Minn.; Paul Bradley, Philadelphia; G. D. Hopkins, Chicago, treasurer. Seated, left to right, H. G. Griffith, Oklahoma City; Robert Chambliss, Kansas City; Betty Cooper, Scranton, Pa.; Edward F. Wilson, president, Wilson & Co.; Thomas E. Wilson, chairman of the board; R. F. Eagle, vice-president; R. J. Decker, Oklahoma City; and Albert Hughes, New York. All trustees are selected by employees.

Manufacturers' Association and well known in meat packing circles in Chicago, Kansas City and Omaha. Survivors include his widow and a son, George W. Mechling.

HIDE TRADING AT CHICAGO

(Picture on page 43.)

Preparatory to inauguration of futures trading in hides at Chicago on Monday, June 13, directors of the Chicago Mercantile Exchange elected to associate membership 26 hide dealers, tanners and manufacturers. The associate memberships carry limited privileges for hide transactions and are restricted to those actively engaged in the business of buying and selling hides. Accepted to full membership were George H. Elliott, George H. Elliott & Co., Chicago; Howard P. Dore, Milwaukee, and Lucius P. Ordway, jr., Redmond & Co., New York.

Members of a hide committee appointed to function under the Chicago raw hides futures market are Sig Adler, Sig Adler & Co., Chicago; Michael F. Cudahy, Cudahy Brothers Co., Cudahy, Wis.; Howard E. Edson, Redmond & Co., Chicago; George H. Elliott, George H. Elliott & Co., Chicago; Thomas P. Gibbons, Cudahy Packing Co., Chicago; Everett W. Pervere, Howes Brothers Co., Boston, and Harry H. Field, Bartlett Frazier Co., Chicago, chairman.

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MAY FRESH MEAT PRICES

NEW YORK

Wholesale fresh meat prices for May, 1938, with comparisons:

BEEF.			
	May, 1938.	Apr., 1938.	May, 1937.
Steer—			
Choice, 400-500 lbs. ¹	\$15.00	\$15.22
500-600 lbs.	15.95	15.32	\$18.55
600-700 lbs.	15.95	15.27	18.90
700-800 lbs.	15.95	15.27	18.96
Good, 400-500 lbs. ¹	15.14	14.53	16.64
500-600 lbs.	15.14	14.58	17.11
600-700 lbs.	15.14	14.56	17.24
700-800 lbs.	15.14	14.56	17.40
Medium, 400-600 lbs. ¹	14.32	13.79	15.26
600-700 lbs.	14.34	13.84	15.49
Common, 400-500 lbs. ¹	14.40	13.55

Cow—All wts.—			
Choice
Good	13.72	13.04	14.15
M. Jam	12.98	12.38	13.06
Common	12.19	11.72	11.98

VEAL CARCASSES.			
Veal—All wts.— ²			
Choice	15.79	16.28	15.92
Good	14.06	14.49	14.40
Medium	12.29	12.61	12.90
Common	11.06	11.18	11.68

LAMB AND MUTTON.			
Spring lamb—All wts.—			
Choice	19.24	20.05	22.72
Good	18.40	19.00	21.55
Medium	17.19	17.47	20.08
Common	16.12	15.88	18.63

Lamb—			
Choice, 38 lbs. down.....	17.42	18.66	19.96
39-45 lbs.	16.70	17.90	19.46
46-55 lbs.	16.25	16.94	19.04
Good, 38 lbs. down.....	16.82	17.95	18.90
39-45 lbs.	16.11	17.16	18.25
46-55 lbs.	15.68	16.21	17.99
Medium, All wts. ⁴	15.01	16.09	17.47
Common, All wts.	13.82	14.98	16.51

Mutton—(ewe)—70 lbs. down—			
Good	10.19	10.98	10.61
Medium	9.12	9.58	8.91
Common	8.14	8.68	7.68

FRESH PORK.			
Hams, 10-14 lbs. av.....	17.67	18.36	20.21
Loins, 8-10 lbs. av.....	21.45	20.19	24.56
10-12 lbs. av.....	20.96	19.65	24.04
12-15 lbs. av.....	19.80	18.64	22.64
16-22 lbs. av.....
Shoulders, N. Y. style—
skinned, 8-12 lbs. av.....	14.82	15.08	16.89
Picnics, 6-8 lbs. av.....
Butts, Boston style—
4-8 lbs. av.....	17.20	18.24	20.41
Spareribs, half sheet.....	11.89	12.95	13.85

CHICAGO

Wholesale fresh meat prices for May, 1938, with comparisons:

BEEF.			
	May, 1938.	Apr., 1938.	May, 1937.
Steer—			
Choice, 400-500 lbs. ¹	\$15.10	\$15.18	\$17.70
500-600 lbs.	15.10	15.18	18.08
600-700 lbs.	15.10	14.81	18.58
700-800 lbs.	15.10	14.81	19.08
Good, 400-500 lbs. ¹	14.19	14.20	16.26
500-600 lbs.	14.19	14.20	16.64
600-700 lbs.	14.19	13.88	16.89
700-800 lbs.	14.19	13.88	17.32
Medium, 400-600 lbs. ¹	13.52	13.48	14.80
600-700 lbs.	13.52	13.15	14.89
Common, 400-600 lbs. ¹	12.80	12.81	13.67

Cow—All wts.—			
Choice
Good	12.48	12.62	13.50
Medium	11.95	12.10	12.50
Common	11.44	11.60	11.50

VEAL CARCASSES.			
Veal—All wts.— ²			
Choice	14.18	14.39	15.50
Good	13.04	13.22	14.50
Medium	11.82	11.88	13.25
Common	10.75	10.48	11.75

LAMB AND MUTTON.			
Spring lamb—All wts.—			
Choice	19.19	20.16	20.82
Good	17.62	18.25	19.82
Medium	16.40	16.66	18.82
Common	15.46	15.66

Lamb—			
Choice, 38 lbs. down.....	16.65	17.00	18.85
39-45 lbs.	16.15	17.10	18.32
46-55 lbs.	15.65	16.48	17.89
Good, 38 lbs. down.....	15.65	15.99	17.85
39-45 lbs.	15.11	16.10	17.32
46-55 lbs.	14.48	15.48	16.85
Medium, All wts. ⁴	13.60	14.92	16.57
Common, All wts.	13.09	14.42	15.58

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 9, 1938.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice:				
400-500 lbs. ¹	\$15.50@16.50	\$16.00@16.50
500-600 lbs.	15.50@16.50	16.00@16.50	\$16.50@17.00
600-700 lbs.	15.50@16.50	16.00@16.50	16.00@16.50	16.50@17.00
700-800 lbs.	15.50@16.50	16.00@16.50	16.00@16.50
STEERS, Good:				
400-500 lbs. ¹	15.00@15.50	15.00@16.00
500-600 lbs.	15.00@15.50	15.00@16.00	16.00@16.50
600-700 lbs.	15.00@15.50	15.00@16.00	15.00@16.00	16.00@16.50
700-800 lbs.	15.00@15.50	15.00@16.00	15.00@16.00
STEERS, Medium:				
400-600 lbs. ¹	14.00@15.00	14.00@15.00	15.00@16.00
600-700 lbs.	14.00@15.00	14.00@15.00	14.50@15.00	15.00@16.00
STEERS, Common (Plain):				
400-600 lbs. ¹	13.00@14.00	13.00@14.00
COWS (all weights):				
Choice	13.50@14.00	14.00@14.50	13.50@14.00
Good	12.00@12.50	13.00@13.50	13.00@13.50	13.00@13.50
Medium	11.50@12.00	12.00@12.50	12.00@12.50	12.00@12.50
Common (plain)	11.00@11.50	12.50@13.00	12.00@12.50	12.50@13.00
Fresh Veal:				
VEAL (all weights) ² :				
Choice	14.00@15.00	14.50@15.50	15.50@16.50	15.00@16.00
Good	13.00@14.00	13.00@14.50	13.50@14.50	13.50@15.00
Medium	12.00@13.00	12.00@13.00	12.00@13.50	12.00@13.50
Common (plain)	11.00@12.00	11.00@12.00	11.00@12.00	11.00@12.00
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	19.00@21.00	20.00@22.00	18.50@20.50	21.00@22.00
Good	18.00@19.00	18.00@21.00	18.00@21.00	20.00@21.00
Medium	16.50@18.00	18.00@20.00	17.00@18.50	18.00@20.00
Common (plain)	15.00@16.50	17.00@18.00	15.00@17.00	16.00@18.00
LAMBS, Choice:				
38 lbs. down.....	17.00@18.00	17.50@18.50	17.00@18.00
39-45 lbs.	16.50@17.50	16.50@17.50	16.00@17.00
46-55 lbs.	16.00@17.00	16.00@17.00	16.00@17.00
LAMBS, Good:				
38 lbs. down.....	16.00@17.00	17.00@17.50	16.00@16.50
39-45 lbs.	14.50@16.50	16.00@17.00	15.00@16.00	16.00@17.00
46-55 lbs.	14.00@16.00	15.50@16.00	15.00@16.00	15.00@16.00
LAMBS, Medium:				
All weights	13.00@14.00	15.00@16.00	14.00@15.00	14.00@15.00
LAMBS, Common (Plain):				
All weights	12.00@13.50	14.00@15.50	12.50@14.00	12.00@14.00
MUTTON (Ewe), 70 lbs. down:				
Good	8.00@ 9.00	10.50@12.00	9.00@10.00
Medium	7.00@ 8.00	9.00@10.50	8.00@ 9.00
Common (plain)	6.50@ 7.00	8.00@ 9.00	7.00@ 8.00

Fresh Pork Cuts:

LOINS:				
8-10 lbs.	20.00@21.00	20.50@21.00	19.50@21.50	21.00@22.00
10-12 lbs.	19.00@20.00	20.00@21.00	19.00@21.00	20.00@21.00
12-15 lbs.	17.50@18.50	19.00@20.00	18.00@19.50	18.00@20.00
16-22 lbs.	15.50@16.50	17.00@18.00	16.00@17.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	13.00@14.00	14.50@16.00	14.00@15.00
PICNICS:				
6-8 lbs.	15.00@15.50
BUTTS, Boston Style:				
4-8 lbs.	16.00@17.00	17.50@19.50	17.00@18.00
SPARE RIBS:				
Half Sheets	10.50@11.50
TRIMMINGS:				
Regular	8.50@ 9.00

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²"Skin on" at New York and Chicago. ³Includes sides at Boston and Philadelphia.

Mutton—(ewe)—70 lbs. down—			
Good	9.80	10.75	9.92
Medium	8.50	9.14	8.46
Common	7.39	7.72

FRESH PORK.			
Hams, 10-14 lbs. av.....	16.30	16.38	18.95
Loins, 8-10 lbs. av.....	20.22	19.92	24.89
10-12 lbs. av.....	19.45	19.98	24.00
12-15 lbs. av.....	18.49	17.98	22.61
16-22 lbs. av.....	16.41	16.52	19.71
Shoulders, N. Y. style—
skinned, 8-12 lbs. av.....	13.65	14.45	16.44
Picnics, 6-8 lbs. av.....
4-8 lbs. av.....	16.45	17.62	20.21
Spareribs, half sheets.....	11.58	12.48	14.46

¹Weight range of 300-500 lbs. in 1937. ²Weight range of 500-600 lbs. at New York and Philadelphia. 300-600 lbs. at Chicago in 1937. ³Skin on at New York and Chicago. ⁴Average of 38 lbs. down and 39-45 lbs. in 1937.

NEWS OF THE RETAILERS

H. F. Berg will open a meat business at 323 E. Garfield ave., Milwaukee.

Knute Scharrf has sold his meat market at Ackley, Ia., to J. C. Ferran.

Mercantile, Inc., has added a meat department to its store at Milbank, S. Dak.

Philip J. Monson has sold his meat market at Osnabrock, N. Dak., to Novak Brothers.

Ferd Anderson has been succeeded by his son, Freddie Anderson, in the meat business at Reding, Minn.

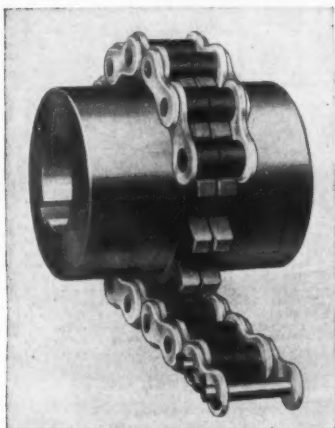
BUYER'S GUIDE

to new machinery, equipment and supplies

FLEXIBLE COUPLING

Announcement is made by Link-Belt Company, Chicago, Philadelphia and Indianapolis, of the development of a new flexible coupling, Type "RCB," which embodies major improvements over the company's Type "RC" roller-chain coupling long furnished for connecting shafting in line.

The new "RCB" consists of two cut tooth sprocket wheels (or coupling halves) connected by a piece of specially constructed single-width finished steel roller chain, using a recently-patented divided-roller feature which combines the advantage of double roller chain with the more rugged and simple construction of single width chain. Divided roller provides independent roller



LONGER COUPLING LIFE

New "RCB" flexible coupling showing divided roller feature.

action for each sprocket, and as contact between roller and sprocket causes roller to revolve on its bushing, any tendency to scuff rollers and sprocket teeth is said to be avoided. Longer coupling life, and extension of range of efficient application, are claimed for the new coupling.

Other major improvements concern grease-retaining housing or casing, which, when specified, is furnished for enclosure and automatic lubrication of coupling. Most outstanding of these improvements is use of two fittings, 180 degs. apart, inside housing, to permit packing housing with grease, without necessity of dismantling. Another improvement consists of furnishing a better seal between the two halves, to avoid grease leakage. To embody these changes, size of housing has been in-

creased slightly as compared with that furnished with the "RC" roller-chain coupling.

PROGRESS IN PUMP DESIGN

Culminating a reorganization plan instituted more than two years ago, Pomona Pump Co. of Pomona, Calif., George A. McKenna, president and general manager of the company since 1925, announces a number of changes in executive personnel. D. C. McKenna becomes vice-president and secretary-treasurer; Jule H. Coffey is made vice-president in charge of sales; Claude C. Cook, formerly in charge of the St. Louis plant, becomes vice-president in charge of manufacturing; Charles L. Barrett general sales manager, R. D. Schott chief engineer, Barclay Mackinnon comptroller, while I. A. Oliver continues as consulting engineer.

Since 1936 Pomona Pump Co. has been engaged in extensive research necessary to anticipate and meet requirements of pump users. This research has encompassed not only sales expansion, but also expansion in personnel and manufacturing equipment. Establishment of the St. Louis plant permitted quicker delivery service, and this plant now accounts for about 40 per cent of the company's output at a freight saving to customers in the territory served. The Pomona plant has been enlarged, and a new foundry building and equipment have resulted in increased production facilities.

Engineering research has doubled the strength of castings by the application of modern alloy technique. Uniformity and close grain of the new iron has increased machineability, as well as providing better resistance to graphitization and other forms of corrosion. A new test laboratory has provided the means for Pomona's engineers to make experiments necessary in building a line of turbine pumps exceeding in design and performance even the high standard for which Pomona has been famous.

NEW HARDWOOD SAWDUST

After extensive experiments in the use of different grades of sawdust for smoking meats, a new and improved hardwood sawdust has been perfected by the National Sawdust Co., Inc., 69 North 6th st., Brooklyn, N. Y., through blending of rare woods. This new product is said to give color, flavor and taste to meats, and to have a consistency of moisture content which is essential in

preventing shrinkage. Many packers are finding this sawdust most effective, and in order to supply the demand National Sawdust Co. recently erected a new addition to its plant for storage purposes.

OFFAL COOLER PAN

A sloping end with perforations so that product may drain thoroughly is the feature of the new Anco offal cooler pan announced by the Allbright-Nell Co.



PROVIDES NEW DRAINAGE PLAN

Illustration herewith shows sloping edges which drain the drip so that it does not fall into the container below. Pans have been designed for interchangeability.

NEW JAMISON DISTRIBUTORS

Jamison Cold Storage Door Co., Hagerstown, Md., announces the appointment of two new distributors. Asbestos Supply Co., 1st ave., South and Jackson st., Seattle, Wash., South 10 Bernard st., Spokane, Wash., and 221 S.W. Front ave., Portland, Ore., will represent Jamison in the Pacific Northwest territory, covering the states of Washington, Oregon, northern and southwestern Idaho, western Montana and Alaska. Popular size Jamison, Stevenson, and Victor doors and supplies will be carried in stock at Seattle. In the Omaha, Neb. area the new distributor is Central Ice Machine Co., 4911 South 25th st., Omaha. This representative also carries local stock.

Ask THE NATIONAL PROVISIONER for "Air Conditioning," an information service for the meat processor.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week, 1937.
Prime native steers—	Week ended June 8, 1938.	
400-600	16 @17	22 @22 1/2
600-800	16 @17 1/2	22 @22 1/2
800-1000	16 @16 1/2	22 @22 1/2
Good native steers—		
400-600	15 1/2 @16	20 @21
600-800	15 1/2 @16	20 @21
800-1000	15 1/2 @16	20 @21
Medium steers—		
400-600	14 1/2 @15	18 @18 1/2
600-800	14 1/2 @15	18 @18 1/2
800-1000	14 1/2 @15	18 1/2 @19
Heifers, good, 400-600	15 1/2 @16	18 1/2 @19
Cows, 400-600	14 1/2 @15 1/2	12 1/2 @13 1/2
Hind quarters, choice	14 @14	20 @20 1/2
Fore quarters, choice	14 @14	16 1/2 @16 1/2

Beef Cuts		
Steer loins, prime	22 @22 1/2	45 @45
Steer loins, No. 1	22 @22 1/2	38 @38
Steer loins, No. 2	22 @22 1/2	33 @33
Steer short loins, prime	22 @22 1/2	38 @38
Steer short loins, No. 1	22 @22 1/2	33 @33
Steer short loins, No. 2	22 @22 1/2	30 @30
Steer loin ends (hips)	22 @22 1/2	26 @26
Steer loin ends, No. 2	22 @22 1/2	23 @23
Cow loins	22 @22 1/2	21 @21
Cow short loins	22 @22 1/2	24 @24
Cow loin ends (hips)	22 @22 1/2	18 @18
Steer ribs, prime	22 @22 1/2	33 @33
Steer ribs, No. 1	22 @22 1/2	29 @29
Steer ribs, No. 2	22 @22 1/2	24 @24
Cow ribs, No. 2	22 @22 1/2	16 @16
Cow ribs, No. 3	22 @22 1/2	13 @13
Steer rounds, prime	22 @22 1/2	18 1/2 @19
Steer rounds, No. 1	22 @22 1/2	19 1/2 @20
Steer rounds, No. 2	22 @22 1/2	17 1/2 @18
Steer chucks, prime	22 @22 1/2	15 1/2 @16
Steer chucks, No. 1	22 @22 1/2	14 @14
Steer chucks, No. 2	22 @22 1/2	13 @13
Cow rounds	22 @22 1/2	12 1/2 @13
Cow chucks	22 @22 1/2	12 1/2 @13
Steer plates	22 @22 1/2	10 @10
Medium plates	22 @22 1/2	9 @9
Briskets, No. 1	22 @22 1/2	21 @21
Steer navel ends	22 @22 1/2	9 @9
Cow navel ends	22 @22 1/2	9 @9
Fore shanks	22 @22 1/2	10 @10
Hind shanks	22 @22 1/2	8 @8
Strip loins, No. 1, bbl.	22 @22 1/2	43 @43
Strip loins, No. 2	22 @22 1/2	43 @43
Sirloin butts, No. 1	22 @22 1/2	28 @28
Sirloin butts, No. 2	22 @22 1/2	23 @23
Beef tenderloins, No. 1	22 @22 1/2	45 @45
Beef tenderloins, No. 2	22 @22 1/2	45 @45
Rump butts	22 @22 1/2	16 @16
Flank steaks	22 @22 1/2	20 @20
Shoulder clod	22 @22 1/2	17 1/2 @18
Hanging tenderloins	22 @22 1/2	15 1/2 @16
Insides, green, 6@8 lbs.	22 @22 1/2	20 1/2 @21
Outsides, green, 5@6 lbs.	22 @22 1/2	17 1/2 @18
Knuckles, green, 5@6 lbs.	22 @22 1/2	19 1/2 @20

Beef Products		
Brains (per lb.)	7 @7	8 @8
Hearts	9 @9	12 @12
Tongues	20 @20	20 @20
Sweetbreads	19 @19	16 @16
Ox-tail, per lb.	8 @8	10 @10
Fresh tripe, plain	9 @9	9 @9
Fresh tripe, H. C.	11 1/2 @11 1/2	11 1/2 @11 1/2
Livers	20 @20	15 @15
Kidneys, per lb.	9 @9	10 @10

Veal		
Choice carcass	15 @16	14 @15
Good carcass	13 @14	12 @13
Good saddles	18 @19	16 @17
Good racks	13 @14	11 @12
Medium racks	10 @11	9 @10

Veal Products		
Brains, each	9 @9	9 @9
Sweetbreads	38 @38	39 @39
Calf livers	45 @45	30 @30

Lamb		
Choice lambs	20 @20	22 @22
Medium lambs	18 @18	20 @20
Choice saddles	25 @25	23 @23
Medium saddles	21 @21	19 @19
Choice fores	17 @17	15 @15
Medium fores	15 @15	13 @13
Lamb fries, per lb.	31 @31	30 @30
Lamb tongues, per lb.	13 @13	13 @13
Lamb kidneys, per lb.	20 @20	20 @20

Mutton		
Heavy sheep	6 @6	7 @7
Light sheep	8 @8	10 @10
Heavy saddles	7 @7	9 @9
Light saddles	10 @10	13 @13
Heavy fores	5 @5	5 @5
Light fores	7 @7	8 @8
Mutton legs	11 @11	13 @13
Mutton loins	9 @9	11 @11
Mutton stew	5 @5	5 1/2 @5 1/2
Sheep tongues, per lb.	12 1/2 @12 1/2	12 1/2 @12 1/2
Sheep heads, each	10 @10	10 @10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	21 @21	25 @25
Picnics	13 @13	16 @16
Skinned shoulders	14 @14	17 1/2 @17 1/2
Tenderloins	35 @35	35 @35
Spare ribs	11 1/2 @11 1/2	13 @13
Back fat	9 @9	14 @14
Boston butts	17 1/2 @17 1/2	22 @22
Boneless butts, cellar		
trim, 2@4	21 @21	26 @26
Hocks	10 @10	11 @11
Tails	8 @8	12 @12
Neck bones	4 1/2 @4 1/2	6 @6
Slip bones	11 @11	14 @14
Blade bones	12 @12	14 @14
Pigs' feet	4 @4	5 @5
Kidneys, per lb.	9 @9	8 @8
Livers	10 @10	10 @10
Brains	9 @9	6 @6
Snouts	5 @5	7 @7
Heads	7 1/2 @7 1/2	8 @8
Chitterlings	5 @5	5 1/2 @5 1/2

DRY SALT MEATS

Clear bellies, 14@16 lbs.	12 1/2 @12 1/2
Clear bellies, 18@20 lbs.	12 @12
Rib bellies, 25@30 lbs.	11 1/2 @11 1/2
Fat backs, 10@12 lbs.	8 1/2 @8 1/2
Fat backs, 14@16 lbs.	8 @8
Regular plates	8 1/2 @8 1/2
Jowl butts	8 1/2 @8 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	23 @23	24 @24
Fancy ahd. hams, 14@16 lbs., parchment paper	24 1/2 @24 1/2	25 1/2 @25 1/2
Standard reg. hams, 14@16 lbs., plain	22 @22	22 1/2 @22 1/2
Picnics, 4@8 lbs., short shank, plain	13 1/2 @13 1/2	19 1/2 @19 1/2
Picnics, 4@8 lbs., long shank, plain	17 1/2 @17 1/2	23 1/2 @23 1/2
Fancy bacon, 6@8 lbs., parchment paper	27 @27	28 1/2 @28 1/2
Standard bacon, 6@8 lbs., plain	23 @23	24 @24
No. 1 beef sets, smoked		
Insides, 8@12 lbs.	40 @40	41 @41
Outsides, 6@9 lbs.	35 @35	36 @36
Knuckles, 5@9 lbs.	35 @35	36 @36
Cooked hams, choice, skin on, fattened	38 @38	38 1/2 @38 1/2
Cooked hams, choice, skinless, fattened	37 1/2 @37 1/2	37 1/2 @37 1/2
Cooked picnics, skin on, fattened	27 1/2 @27 1/2	28 1/2 @28 1/2
Cooked picnics, skinless, fattened	28 @28	28 1/2 @28 1/2

BARRELED PORK AND BEEF

Clear fat back pork,		
70-80 pieces	16.50 @16.50	
80-100 pieces	15.50 @15.50	
100-125 pieces	14.50 @14.50	
Beef pork	20.00 @20.00	
Brisket pork	24.00 @24.00	
Clear plate pork, 25-35 pieces	17.00 @17.00	
Plate beef	21.00 @21.00	
Extra plate beef	22.00 @22.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	15.75 @15.75
Lamb tongues, short cut, 200-lb. bbl.	65.00 @65.00
Regular tripe, 200-lb. bbl.	16.75 @16.75
Honeycomb tripe, 200-lb. bbl.	22.75 @22.75
Pocket honeycomb tripe, 200-lb. bbl.	26.00 @26.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	8 @8	8 1/2 @8 1/2
Special lean pork trimmings 85%	14 @14	14 @14
Extra lean pork trimmings 95%	17 1/2 @17 1/2	17 1/2 @17 1/2
Pork cheek meat (trimmed)	12 1/2 @12 1/2	12 1/2 @12 1/2
Pork hearts	7 1/2 @7 1/2	8 @8
Pork livers	9 @9	9 1/2 @9 1/2
Native boneless bull meat (heavy)	14 @14	14 @14
Shank meat	13 1/2 @13 1/2	13 1/2 @13 1/2
Boneless chucks	12 1/2 @12 1/2	13 @13
Beef trimmings	11 @11	12 @12
Beef cheeks (trimmed)	11 @11	11 @11
Dressed canners, 350 lbs. and up	9 1/2 @9 1/2	10 @10
Dressed cutter cows, 400 lbs. and up	10 1/2 @10 1/2	10 1/2 @10 1/2
Dr. bologna bulls, 600 lbs. and up	10 1/2 @10 1/2	10 1/2 @10 1/2
Pork tongues, canner trim, S. P.	15 @15	15 @15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	25 1/2 @25 1/2
Country style sausage, fresh in bulk	21 @21
Country style sausage, fresh in bulk	18 1/2 @18 1/2
Country style sausage, smoked	24 @24
Frankfurters, in sheep casings	23 1/2 @23 1/2
Frankfurters, in hog casings	22 1/2 @22 1/2
Bologna in beef middles, choice	19 @19
Bologna in beef rounds	19 @19
Liver sausage in hog bungs	13 1/2 @13 1/2
Smoked liver sausage in hog bungs	19 @19
Head cheese	16 @16
New England luncheon specialty	23 @23
Minced luncheon specialty, choice	19 1/2 @19 1/2
Tongue sausage	27 1/2 @27 1/2
Blood sausage	17 1/2 @17 1/2
Souse	17 @17
Pollak sausage	23 1/2 @23 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	28 @28
Thuringer cervelat	23 @23
Farmer	28 @28
Holsteiner	26 @26
B. C. salami, choice	35 @35
Milano, salami, choice in hog bungs	35 @35
B. C. salami, new condition	22 @22
Frisses, choice, in hog middles	31 @31
Genoa style salami, choice	42 @42
Pepperoni	31 @31
Mortadella, new condition	30 1/2 @30 1/2
Capicola	44 @44
Italian style hams	32 @32
Virginia hams	42 1/2 @42 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$6.00
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	6.75

LARD

Prime steam, cash, Bd. Trade	\$ 8.27 1/2 @8.27 1/2
Prime steam, loose, Bd. Trade	7.67 1/2 @7.67 1/2
Refined lard, tierces, f.o.b. Chgo.	.09 @.09
Kettle rend., tierces, f.o.b. Chgo.	.10 @.10
Leaf, kettle rendered, tierces, f.o.b. Chicago	.10 @.10
Neutral, tierces, f.o.b. Chicago	.10 @.10
Shortening, tierces, c.a.f.	.10 @.10

OLEO OIL AND STEARINE

Extra oleo oil	7 1/2 @7 1/2
Prime No. 2 oleo oil	6 1/2 @6 1/2
Prime oleo stearine, edible	5 1/2 @5 1/2

TALLOWES AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1 1/2 acid (f.o.b.)	5 1/2 @5 1/2
Prime packers tallow, 3-4 1/2 acid	4 1/2 @4 1/2
No. 1 tallow, 10% f.f.a.	4 1/2 @4 1/2
Special tallow	4 1/2 @4 1/2
Choice white grease, all hog	5 @5
A-White grease, 4 1/2 acid	4 1/2 @4 1/2
B-White grease, maximum 5% acid	4 1/2 @4 1/2
Yellow grease, 16-20 f.f.a.	4 @4
Brown grease, 40 f.f.a.	3 @3

ANIMAL OILS

(Basis Chicago.)

Prime edible lard oil	10 1/2 @10 1/2
Prime burning oil	9 @9
Prime lard oil (inedible)	8 1/2 @8 1/2
Extra W. S. lard oil	8 1/2 @8 1/2
Extra lard oil	8 @8
Extra No. 1 lard oil	7 1/2 @7 1/2
Special No. 1 lard oil	7 @7
No. 1 lard oil	7 @7
No. 2 lard oil	6 1/2 @6 1/2
Acidless tallow oil	7 1/2 @7 1/2
20° C. T. neatfoot oil	14 @14
Pure neatfoot oil	10 1/2 @10 1/2
Prime neatfoot oil	8 1/2 @8 1/2
Extra neatfoot oil	7 1/2 @7 1/2
No. 1 neatfoot oil	7 1/2 @7 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	6 1/2 @6 1/2
White deodorized, in bbls., f.o.b. Chgo.	9 1/2 @9 1/2
Yellow, deodorized	9 1/2 @9 1/2
Soap stock, 50% f.f.a. f.o.b. mills	1 1/2 @1 1/2
Soybean oil, f.o.b. mills	5 @5
Corn oil, in tanks, f.o.b. mills	6 1/2 @6 1/2
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2 @2 1/2
Refined in bbls., f.o.b. Chicago	8 @8

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	15 1/2 @15 1/2
White animal fat margarine, in 1 lb. cartons	13 1/2 @13 1/2
Puff paste (water churned)	12 @12
(milk churned)	13 @13

(Continued on page 50.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

257 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate WHAT THESE PACKERS OFFER



**BEEF • PORK • VEAL • LAMB
CANNED FOODS**

HAMS • BACON • LARD • SAUSAGE

We specialize in carlot beef sales

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General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS

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**NIAGARA BRAND
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SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF-PORK-SAUSAGE-PROVISIONS

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**MEAT PACKERS and PROVISION DEALERS
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES**

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple

F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Chicago Markets

(Continued from page 48.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae stock):	
In 425-lb. bbls. delivered.....	\$ 8.75
Salt, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.55
Dbl. refd. gran. nitrate of soda.....	8.75
Salt, per ton, in minimum car of 90,000	
lbs. only, f.o.b. Chicago:	
Granulated.....	7.20
Medium, undried.....	9.70
Medium, dried.....	10.50
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@2.85
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@4.50
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.00
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@3.90
Dextrose, in car lots, per cwt.....	@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.26
Export rounds, wide, 100 lb. bags.....	@.26
Export rounds, medium.....	@.23
Export rounds, narrow.....	@.37
No. 1 weasands.....	@.05
No. 2 weasands.....	@.03
No. 1 bungs.....	@.11
No. 2 bungs.....	@.08
Middles, regular.....	@.35
Middles, select, wide, 24 1/2 in. in.	
and over.....	@.45
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.80
Dried bladders:	
12-15 in. wide, fat.....	.05
10-12 in. wide, fat.....	.55
8-10 in. wide, fat.....	.35
6-8 in. wide, fat.....	.25
Mog casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	2.00
Medium, regular.....	1.55
English, medium.....	1.35
Wide, per 100 yds.....	1.10
Extra wide, per 100 yds.....	.25
Export bungs.....	.20
Large prime bungs.....	.20
Medium prime bungs.....	.12
Small prime bungs.....	.06
Middles, per set.....	.18
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	16	17 1/2
Resifted.....	16 1/2	18
Chili Pepper.....	20	20 1/2
Chili Powder.....	18 1/2	20
Cloves, Amboy.....	26	30
Madagascar.....	16	19
Zansibar.....	18 1/2	21 1/2
Ginger, Jamaica.....	16 1/2	18 1/2
African.....	10 1/2	12 1/2
Mace, Fancy Banda.....	63	63
East India.....	59	64
E. I. & W. I. Blend.....	59	64
Mustard Flour, Fancy.....	15	22 1/2
No. 1.....	15	22 1/2
Nutmeg, Fancy Banda.....	25	25
East India.....	22	22
E. I. & W. I. Blend.....	18	18
Paprika, Extra Fancy.....	27 1/2	27 1/2
Fancy.....	27	27
Hungarian, Fancy.....	24 1/2	24 1/2
Paprika Sweet Red Pepper.....	20 1/2	20 1/2
Pimico (220-lb. bbls.).....	25 1/2	25 1/2
Pepper, Cayenne.....	26	26
Red Pepper, No. 1.....	22	22
Pepper, Black Alepp.....	10 1/2	10 1/2
Black Lampong.....	9 1/2	9 1/2
Black Tellicherry.....	10	11
White Java Muntok.....	10 1/2	12
White Singapore.....	10	11 1/2
White Packers.....	11	11

SEEDS AND HERBS

	Ground
	for
	Whole. Sausage.
	11
Caraway Seed.....	0
Celery Seed, French.....	17
Comino Seed.....	11 1/2
Coriander Morocco Bleached.....	9 1/2
Coriander Morocco Natural No. 1.....	7 1/2
Mustard Seed, Cal. Yellow.....	9 1/2
American.....	8 1/2
Marjoram, French.....	19
Oregano.....	12 1/2
Sage, Dalmatian Fancy.....	8 1/2
Dalmatian No. 1.....	8

New York Market Prices

LIVE CATTLE

Steers, good to choice.....	\$ 10.40
Cows, good.....	@ 7.50
Cows, common and medium.....	6.50 @ 7.25
Cows, low cutter to cutter.....	5.00 @ 6.25
Bulls, sausage.....	@ 7.50
Bulls, cutter to medium.....	5.50 @ 7.25

LIVE CALVES

Vealers, choice.....	\$ 10.50
Vealers, good to choice.....	10.00 @ 10.25
Vealers, medium to good.....	@ 9.00
Vealers, cull and common, 60-100-lb.....	5.00 @ 8.00

LIVE HOGS

Hogs, good to choice, 150-200-lb.....	\$ @ 9.05
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LIVE LAMBS

Lambs, spring, good to choice.....	\$11.50 @ 11.75
Lambs, good.....	@ 11.00
Lambs, common.....	@ 9.00
Ewes, cull to good, shorn.....	2.00 @ 4.50

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.17 @ 18
Choice, native, light.....	.17 @ 17 1/2
Native, common to fair.....	.15 @ 16 1/2

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	.16 @ 17 1/2
Native choice yearlings, 440 @ 600 lbs.....	.16 @ 17
Good to choice heifers.....	.15 @ 16 1/2
Good to choice cows.....	.13 @ 14 1/2
Common to fair cows.....	.11 @ 13
Fresh bologna bulls.....	.12 @ 13

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.23 @ 26	24 @ 28
No. 2 ribs.....	.20 @ 22	21 @ 23
No. 3 ribs.....	.16 @ 18	18 @ 20
No. 1 loins.....	.40 @ 48	44 @ 50
No. 2 loins.....	.30 @ 40	36 @ 42
No. 3 loins.....	.20 @ 25	30 @ 34
No. 1 hinds and ribs.....	.19 @ 20	19 1/2 @ 25
No. 2 hinds and ribs.....	.17 1/2 @ 18 1/2	18 1/2 @ 19
No. 1 rounds.....	.16 @ 17	16 @ 17
No. 2 rounds.....	.15 @ 16 1/2	15 @ 16 1/2
No. 3 rounds.....	.14 @ 15	14 @ 15 1/2
No. 1 chucks.....	.15 @ 16	16 @ 18
No. 2 chucks.....	.14 @ 15	15 @ 16
No. 3 chucks.....	.13 @ 14	14 @ 15
Bolognas.....	.13 @ 14	13 @ 14
Rolls, reg. 6 @ 8 lbs. av.....	.23 @ 25	23 @ 25
Rolls, reg. 4 @ 6 lbs. av.....	.18 @ 20	18 @ 20
Tenderloins, 4 @ 6 lbs. av.....	.50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	.50 @ 60	50 @ 60
Shoulder clods.....	.16 @ 18	16 @ 18

DRESSED VEAL

Good.....	.15 @ 16 1/2
Medium.....	.14 @ 15 1/2
Common.....	.13 @ 14 1/2

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	.20 @ 21 1/2
Genuine spring lambs, medium.....	.19 @ 20 1/2
Winter lambs, good.....	.17 @ 18
Winter lambs, heavy.....	.16 @ 17
Winter lambs, medium.....	.15 @ 16
Sheep, good.....	.9 @ 11
Sheep, medium.....	8 @ 9 1/2

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in).....	\$13.25 @ 13.75
--	-----------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	@ 22
Pork tenderloins, fresh.....	@ 34
Pork tenderloins, frozen.....	@ 31
Shoulders, Western, 10 @ 12 lbs. av.....	@ 16
Butts, boneless, Western.....	@ 27
Butts, regular, Western.....	@ 17 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	@ 21
Picnic hams, West. fresh, 6 @ 8 lbs. av.....	@ 15
Pork trimmings, extra lean.....	@ 18
Pork trimmings, regular 50% lean.....	@ 12
Spareribs.....	@ 13

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	.25 @ 26 1/2
Regular hams, 10 @ 12 lbs. av.....	.24 @ 25 1/2
Regular hams, 12 @ 14 lbs. av.....	.23 @ 24 1/2
Skinned hams, 12 @ 14 lbs. av.....	.23 @ 24
Skinned hams, 16 @ 18 lbs. av.....	.24 @ 25
Skinned hams, 18 @ 20 lbs. av.....	.24 @ 24 1/2
Picnics, 4 @ 6 lbs. av.....	.19 @ 20
Picnics, 6 @ 8 lbs. av.....	.18 @ 19
City pickled bellies, 8 @ 12 lbs. av.....	.21 @ 22
Bacon, boneless, Western.....	.26 @ 27
Bacon, boneless, city.....	.25 @ 26
Rollers, 8 @ 10 lbs. av.....	.21 @ 22
Beef tongue, light.....	@ 23
Beef tongue, heavy.....	@ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Sweetbreads, beef.....	28c a pound
Sweetbreads, veal.....	30c a pound
Beef kidneys.....	70c a pair
Mutton kidneys.....	12c a pound
Livers, beef.....	4c each
Oxtails.....	29c a pound
Beef hanging tenders.....	14c a pound
Lamb fries.....	30c a pound
	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$ 1.25 per cwt.
Breast Fat.....	2.00 per cwt.
Edible Suet.....	3.00 per cwt.
Inedible Suet.....	2.50 per cwt.

GREEN CALFSKINS

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	11	1.75	1.95	2.25
Prime No. 2 veals.....	10	1.55	1.75	1.95
Buttermilk No. 1.....	8	1.45	1.65	1.70
Buttermilk No. 2.....	7	1.30	1.50	1.55
Branded gruby.....	5	.65	.90	1.10
Number 3.....	5	.65	.90	1.10

BONES AND HOOF

	Per ton.
Round shins, heavy, delivered basis.....	\$67.50 @ 72.50
light, delivered basis.....	57.50 @ 62.50
Flat shins, heavy, delivered basis.....	55.00 @ 60.00
light, delivered basis.....	50.00 @ 55.00
Thighs, blades and buttocks.....	47.50 @ 52.50
White hoofs.....	60.00 @ 65.00
Black and striped hoofs.....	55.00 @ 60.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	24 1/2 @ 24 1/2	24 1/2 @ 25
Creamery (90-91 score).....	21 1/2 @ 22 1/2	23 1/2 @ 24 1/2
Creamery flats (88-90 score).....	21 1/2 @ 22 1/2	21 1/2 @ 21 1/2

EGGS.

Extra firsts.....	19 1/2 @ 19 1/2	20 @ 23
Firsts, fresh.....	18 1/2 @ 19 1/2	22 @ 26
Standards.....	18 1/2 @ 19 1/2	21 1/2 @ 21 1/2

LIVE POULTRY.

Fowls.....	10 @ 19 1/2	20 @ 23
Springs.....	21 @ 23	22 @ 26
Broilers.....	17 @ 20	22 @ 26
Old Roosters.....	13 @ 13 1/2	13 @ 13
Ducks.....	10 @ 14	11 @ 11
Geese.....	8 @ 11	15 @ 15
Turkeys.....	14 @ 19	15 @ 15

DRESSED POULTRY.

Chickens, 25-42, frozen.....	23 1/2 @ 25	25 @ 33 1/2
Chickens, 43 & up, frozen.....	24 @ 31	25 @ 33 1/2
Fowls, 31-47, fresh.....	20 @ 22	21 @ 23
43-59, fresh.....	23 @ 24	24 @ 24
60 and up, fresh.....	21 1/2 @ 22	22 1/2 @ 24

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, June 2:

	May	June
	27.	30.
Chicago.....	25 1/2	25 1/2
New York.....	26	26
Boston.....	26 1/2	26 1/2
Philadelphia.....	26 1/2	26 1/2
San Francisco.....	26	26

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	This week.	Last week.	—Since January 1, 1937.
Chicago.....	24 1/2	24 1/2	24 1/2

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	—Since January 1, 1937.
Chicago.....	5,298,448	5,594,933	105,157,672
New York.....	4,972,875	5,184,509	113,488,649
Boston.....	1,323,255	1,354,874	35,487,314
Phila.....	1,313,414	1,356,145	32,373,332
Total.....	12,912,992	13,490,481	286,497,967

Cold storage movement (lbs.—Net Wt.):

	In June 2.	Out June 2.	On hand June 3.	Same day last year.
Chicago.....	967,372	67,044	18,086,692	9,733,229
New York.....	489,054	83,284	5,613,712	1,901,207
Boston.....	64,102	16,863	1,418,367	896,519
Phila.....	45,863	34,730	2,316,147	1,120,406
Total.....	1,566,451	201,921	27,429,811	10,325,936

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Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Salesman

Wanted, salesman—experienced in hotel, restaurant, institutional selling and capable of managing this department. Must have complete knowledge of beef, pork, poultry and allied lines used by the trade mentioned above. State experience and age. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Casing Foreman

High-grade medium sized eastern packing house wants good, working casing foreman with general experience, beef, lambs, calves, and hogs. W-257, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausagemaker

Wanted, good working sausagemaker with general experience. Chance to work up to assistant sausage foreman with high-grade eastern independent pork packer and sausage manufacturer. W-249, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Sausage Casings

Expert, absolutely reliable, many years buyer Middle East (India, Iraq, etc.), desires position in those countries as buyer for reputable house. W-262, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Casing Foreman

Expert casing man seeks position with reliable firm. Over 20 years' experience handling hog, sheep and beef casings including cleaning and processing. Willing to leave Chicago. Married. A-1 references. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Now available, sausage foreman with many years' practical experience manufacturing all kinds of sausage and meat specialties. Can manage sausage department on profitable basis, large or medium production. Understands costs and yields and expert in handling help. Willing to leave Chicago. W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Sales Executive

Broad experience in production costs and sales results, where sound judgment, energy and resourcefulness are required. Superior references. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Management Consultant

Twenty-five years' experience. Constructive analysis of plant operation, sales, research and labor problems. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Crackling Grinding Machinery

For sale, reasonable: 1 No. 3 Jay-Bee Hammer Mill, 40 h.p. motor; 1 sifter and 1 horizontal batch mixer, 20 h. p. motor, capacity 1 ton; 1 Singer electric sewing machine for bags. Machinery was used for only one month. FS-261, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Guaranteed Good Rebuilt Equip.

2-500 ton Hydraulic Curb Presses; 2 Mechanical Mfg. Co. Double-Arm Meat Mixers; 1 Allbright Nell 2½ ft. x 5-ft. Jacketed Dryer; 3 Anderson No. 1 Oil Expellers with 15-HP. AC motors; 1-500 ton Hydraulic Curb Press; 1 Hottmann 1000-lb. twin-screw mixer; two 4-ft. x 9-ft. Mechanical Mfg. Co. Lard Rolls; 2 Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; one 24-in. x 20-in. Type "B" Jeffrey Hammer Mill; 1 No. 1 CV M & M Hog; 3 Bartlett & Snow Jacketed Tankage Dryers 10' dia.; 1 "Boss" No. 166 Meat Chopper; 1 "Buffalo" No. 23 Silent Cutter.

Send for Consolidated News listing hundreds of other values in: Cutters, Melters, Rendering Tanks, Kettles, Grinders, Cookers, Hydraulic Presses, Pumps, etc. We buy and sell from a single item to a complete plant. CONSOLIDATED PRODUCTS CO., Inc. 14-19 Park Row, New York City

Equip. for Sale & Wanted

Dry Rendering Mch. for Sale

For sale, 500-ton crackling press with quick-lifting cylinders and pump, Hydraulic Press Mfg. Co. make; two 5 x 8 horizontal cookers; one bone crusher. All A-1 condition. Reasonable. FS-259, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York City.

Frick Ice Machine for Sale

For sale, ice machine, Frick, 24-ton capacity, direct-connected to 10 in. x 10 in. Steam Engine. With ball governor, oil separator and ammonia receiver.

Price Reduced to.....\$1,000. Brine pump, for above, Reduced to \$50. Used but in good condition. For full particulars, write to—

GEO. H. ALTEN

P. O. Box 426, Lancaster, Ohio

Ice Machine Wanted

Wanted, one 20-ton York, Vilter or Lipman ice machine; also a late model 40-HP motor. W-263, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Will Sell Packinghouse Products

Do you want a live wire broker to sell your line of packinghouse products in Indianapolis? Have had 27 years' experience in wholesaling, retailing and operating a packinghouse. If interested, address Mortimer Schussler, 407 E. Washington St., Indianapolis, Ind.

Plant Wanted

Will Lease Sausage Plant

Reputable Chicago manufacturer desires to lease, in the Chicago area, a fully equipped and refrigerated sausage and boiled ham plant. Plant desired should have a weekly capacity of 25,000 pounds, and should contain no less than 10,000 sq. ft. of floor space. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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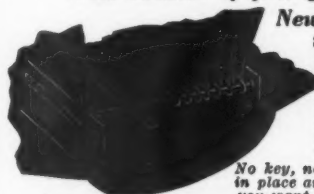
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you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers. It will be time well spent.



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